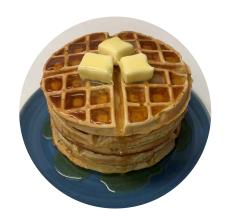


## **BC EGGNOG WAFFLES**



## **INGREDIENTS**

4	BC Eggs	4
2 cups	All Purpose Flour	500 ml
1 tbsp	Baking Powder	15 ml
2 tbsp	Granulated Sugar	30 ml
½ tsp	Cinnamon	3 ml
½ tsp	Nutmeg	3 ml
2 cups	BC Eggnog	500 ml
½ cup	Melted BC Butter, salted	125 ml
1 tsp	Vanilla	5 ml



## **DIRECTIONS**

- 1. Preheat waffle iron to 350 F (180 C).
- 2. Separate BC Eggs and place in two separate bowls.
- 3. Whip the egg whites until stiff peaks form and set aside.
- 4. In a large mixing bowl, sift together flour, baking powder, sugar, cinnamon, and nutmeg.
- 5. Add the BC Eggnog to the flour mixture and mix thoroughly (but as little as possible).
- 6. Stir in the eggs until just combined.
- 7. Add the melted BC Butter and vanilla and mix gently until combined.
- 8. Gently fold in the whipped egg whites to preserve as much air as possible.
- 9. Pour desired amount of batter to the waffle iron and cook until golden brown.
- 10. Serve waffles warm with butter and pure maple syrup.