

STRAWBERRY CHAMPAGNE WAFFLES

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 t salt
- 4 t baking powder
- 1 1/4 t baking soda
- 2 T sugar
- 1 (1.2 oz.) package dried strawberries, processed to a powder
- 5 T unsalted butter
- 3/4 cup milk
- 1 cup champagne
- 1 vanilla bean, seeds scraped or 1 1/2 t vanilla extract
- 2 large eggs
- berries + maple whipped cream*, for topping

* Beat together 1 cup heavy cream with maple syrup to taste.

DIRECTIONS:

1. Whisk together the dry ingredients: flour, salt, baking powder, baking soda, sugar, and dried strawberry powder.
2. Melt butter in a medium saucepan. Add milk and champagne and heat until mixture is warm. Whisk vanilla bean and eggs into the warm beer mixture. (If the champagne starts to curdle the milk a bit, strain the mixture through a fine mesh strainer before mixing in with the dry ingredients.)
3. Make a well in the dry ingredients. Slowly pour wet ingredients into the well, whisking until smooth and barely any lumps remain.
4. Pour into a pre-heated, lightly greased Belgian waffle maker (a regular waffle iron will work fine as well). Cook until it's done to your liking. Serve immediately with berries and maple whipped cream.