

# LEMON POPPY SEED WAFFLES & BLACKBERRY COULIS

## INGREDIENTS

waffles -

- 2 1/4 cups all-purpose flour
- 1 t salt
- 4 t baking powder
- 1 1/4 t baking soda
- 2 T sugar
- 2 T poppy seeds
- 5 T unsalted butter
- 3/4 cup milk
- 1 cup beer or club soda
- 1 1/2 t vanilla extract
- 2 large eggs
- zest from 1 large lemon or 2 meyer lemons, reserve juice

blackberry coulis -

- 12-ish ounces fresh blackberries
- 1/4 cup water
- 2-3 T sugar, to taste
- juice from half a lemon or 1 meyer lemon

## DIRECTIONS:

Whisk together the dry ingredients: flour, salt, baking powder, baking soda, sugar, and poppy seeds.

Melt butter in a medium saucepan. Add milk and beer and heat until mixture is warm. Whisk vanilla and eggs into the warm beer mixture.

Make a well in the dry ingredients. Slowly pour wet ingredients into the well, whisking until smooth and barely any lumps remain. Mix in the lemon zest.

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.

Make blackberry coulis by combining all the ingredients in a blender. Pulse until pureed. Strain through a fine mesh strainer to remove the seeds.

Serve waffles warm with blackberry coulis and maple syrup.