

# DOUBLE RASPBERRY WAFFLES

## INGREDIENTS

- 2 eggs, yolks and whites divided
- 2 cups milk
- 2 cups all-purpose flour
- 1 T baking powder
- 1/2 t kosher salt
- 1/3 cup oil
- 1 t vanilla extract
- 1/4 cup sugar
- 1/4 cup mashed raspberries
- raspberry syrup to serve

## DIRECTIONS:

1. Preheat your waffle maker. Beat egg yolks, buttermilk, milk, flour, baking powder, salt, oil, vanilla, sugar, and mashed raspberries together with an electric mixer. Beat on low until just mixed. Increase speed to high until smooth. In a small bowl beat egg whites until stiff and fold into the batter. Cook according to your Belgian waffle maker's manufacturer's instructions. I have this one and so about 2 cups makes all 4 waffles. Pop in a warm oven until all of the waffles are cooked. Serve with raspberry syrup or whatever your heart desires!

## RASPBERRY SYRUP

### INGREDIENTS:

- heaping 1/3 cup raspberries
- 1/3 cup maple syrup
- 1/2 of a vanilla bean

### DIRECTIONS:

1. Place all of the ingredients in a saucepan. Cook over medium heat while crushing the berries with the back of the spoon. Turn off heat and set aside to steep further. Remove vanilla bean and serve with waffles.