



DESCRIPTION

If you're used to only eating waffles for breakfast, Chef Kate Honeyman will show you how to turn this morning food into a sweet, dessert treat!

INGREDIENTS

- 1 cup milk
- 1/2 cup soda water, room temperature
- 1 package dry active yeast
- 2 eggs, separated
- 2 cups all-purpose flour
- 4 tbsp granulated sugar
- 1 tbsp cinnamon
- 1 tsp salt
- 1/2 stick unsalted butter, melted

TOOLS

- small saucepan
- electric mixer
- large bowl
- waffle iron

DIRECTIONS

1. In a small saucepan, gently heat the milk and the soda until it is fairly warm (more than 115°). Pour the warmed liquid over the yeast and let sit for 5 minutes to soften.
2. While the yeast is softening, prepare the eggs; use an electric mixer to beat the egg whites until stiff. Beat the egg yolks with a whisk. Set aside.
3. In a large bowl, combine the flour, sugar, cinnamon, and salt. Make a "well" in the middle of the flour mixture. Pour the milk, melted butter, and beaten egg yolks into the well. Stir into the dry ingredients. Gently fold in the egg whites. Place the dough in a bowl, cover, and let rise in a warm spot for 1 hour.
4. To make the waffles, heat the waffle iron. Cook the waffles according to the instructions on your waffle iron. Make sure to cook the waffles until steam is no longer escaping and they are crispy. Serve with your favorite fruit jam, powdered sugar, or even melted chocolate.