Waffles and Pancakes with Homemade Strawberry Jam

czas przygotowania: 30 min

poziom trudności: łatwy



Light, fluffy waffles and pancakes made with skyr yoghurt, cottage cheese and oat flour, served with delicious homemade strawberry jam. Made with Gellwe Baking Powder and Gellwe Konfiturex 2:1, this recipe is a delicious way to enjoy a fruity breakfast, brunch or sweet afternoon treat.

Składniki

For the homemade strawberry jam:

- Strawberries – 1 kg
- Gellwe Konfiturex 2:1 – 1 pack
- Sugar – 500 g
- Lemon juice – 1 tbsp

For the waffles and pancakes:

- Eggs – 2
- Natural skyr yoghurt – 150 g
- Low-fat Polish cottage cheese (twaróg) – 250 g
- Plain flour – 100 g
- Oat flour – 30 g
- Gellwe Baking Powder – 1 tsp
- Gellwe Vanilla Flavouring (optional) – 1 tsp

To serve:

- Fresh strawberries – as desired
- Natural skyr yoghurt – as desired
- Homemade strawberry jam – as desired

Sposób przygotowania