Waffles with Whipped Cream and Homemade Strawberry Jam

czas przygotowania: **40 min**

poziom trudności: **średni**



Light, fluffy homemade waffles topped with freshly whipped cream and delicious strawberry jam. Made with yeast for a wonderfully soft texture and served with homemade Gellwe Konfiturex strawberry jam, these waffles are perfect for a sweet breakfast, afternoon treat or weekend brunch.

Składniki

For the waffles:

- Plain flour – 300 g
- Dried yeast – 6 g
- Gellwe Vanilla Sugar – 2 tsp
- Sugar – 2 tsp
- Gellwe Baking Powder – ½ tsp
- Salt – a pinch
- Milk – 500 ml
- Butter – 90 g
- Large eggs – 2

For the whipped cream:

- Icing sugar – 2 tbsp
- Chilled double cream (36% fat) – 500 ml

For the strawberry jam:

- Strawberries – 1 kg
- Sugar – 350 g
- Gellwe Konfiturex 3:1 – 1 pack

Sposób przygotowania