

de leukste taarten shop



Small waffles

These small waffles are delicious treat for teatime. Small waffles are especially for small eaters, and when you're a big eater just take 2 (or 3).

Boodschappenlijstje



FunCakes Mix for Waffles 1kg

F10540
€7.45



FunCakes Icing Sugar 900g

F10545
€5.89



Other materials

- 150 gram soft unsalted butter
- 175 ml water
- 1 egg
- 20 gram melted butter
- 250 ml whipping cream
- Bag of whipping cream stiffener
- Fresh strawberries and raspberries
- Bar of pure chocolate
- Grater

Use a mixer with dough hooks to mix 500 gram Funcakes mix for Sweet Waffles, 150 gram of butter, 175 ml of water and 1 egg (50 gram) in approximately 4-5 minutes into a smooth dough. Add 20 gram melted butter and let it dissolve in the batter. It now forms a tough somewhat sticky dough. Make dough balls of 70 gram. Divide the dough balls in 4 pieces. Bake the small balls golden in about 2-3 minutes.

Beat the whipping cream stiff with 2 tablespoons of icing sugar and a bag of whipping cream stiffener. Put this in a decorating bag with decorating tip #1M. Pipe small dots on the waffles. Decorate with strawberries, raspberries and cigarettos. Grate some pure chocolate over the waffles.