



Cinnamon Waffles

Make these delightful cinnamon waffles easily at home. They're warm, crispy, and drenched with delicious cinnamon flavor. As the cherry on top, they're decorated with a delightful dip 'n drip topping. Perfect for breakfast on Mother's Day, Father's Day, or simply as a treat during your morning or brunch!

Boodschappenlijstje



FunCakes Mix for Waffles 1kg

F10540
€5.96



FunCakes Pearl Sugar 200g

F52115
€2.55



FunCakes Dip 'n Drip White 375g

F54715
€4.31



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79

Ingredients

- FunCakes Mix for Waffles 500 g
- FunCakes Pearl Sugar 125 g
- FunCakes Dip 'n Drip White
- FunCakes Bake Release Spray
- 150 g unsalted butter
- 20 g melted butter
- 175 ml water
- 1 egg
- Cinnamon

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Bestron Sweet Dreams - Waffle Maker

Step 1: Prepare the waffle batter

Prepare 500 grams of FunCakes Mix for Waffles as directed on the packaging. Add 125 grams of FunCakes Pearl Sugar, 20 grams of melted butter, and cinnamon to the mixture.

Shape the dough into balls, approximately 70 grams each.

Step 2: Bake the waffles

Preheat the waffle iron and spray the plates with FunCakes Bake Release Spray. Then, place two balls of dough in the waffle iron and press it closed. After baking, let them cool on a plate lined with kitchen paper.

Step 3: Decorate the waffles

Warm some FunCakes Dip 'n Drip in the microwave for about 20 seconds and transfer it into a piping bag.

Cut a small tip off the piping bag and zigzag the dip 'n drip over the waffles.

Step 4: Enjoy these delicious Cinnamon Waffles during your breakfast and brunch!

This recipe is made possible by FunCakes