



Dutch Waffles

Celebrate a Dutch party with these Dutch waffles! The waffles are dipped in orange melts and the red-white-blue dots are made from Enchanted Cream®.

Boodschappenlijstje



FunCakes Mix for Waffles 1kg

F10540
€5.96



FunCakes Mix for Enchanted Cream®
450g

F10130
€5.88



FunCakes Food Colour Gel Red 30g

F44100
€3.55



FunCakes Food Colour Gel Royal Blue
30g

F44135
€3.55



FunCakes Deco Melts Orange 250g

F25120
€4.45



Wilton ColorSwirl Tri-Color Coupler
Decorating set/9

03-3138
€9.99

Ingredients

- FunCakes Mix for Waffles 500 g
- FunCakes Mix voor Enchanted Cream® 150 g
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel Royal Blue
- FunCakes Deco Melts -Orange- 250g
- 150 gram of unsalted melted butter
- 175 + 100 ml water
- 1 egg
- 100 ml milk

Supplies

- Bestron Sweet Dreams - Waffle Maker
- Wilton ColorSwirl Tri-Color Coupler Decorating Set/9

Step 1: Make the waffles

Process the ingredients at room temperature. Using dough hooks, mix 500g of FunCakes Waffle Mix, 150 grams of butter, 175 ml of water, and 1 egg for approximately 3-4 minutes until you achieve a smooth dough. Form balls of dough, approximately 70 grams each. Bake the waffles in a waffle iron for 3-4 minutes until they are golden brown.

Step 2: Decorate the waffles

Microwave the FunCakes Chocolate Melts orange until melted. Dip one side of the waffles into the melted chocolate, sprinkle with red/white/blue nonpareils, and allow them to harden.

Step 3: Make the Enchanted Cream®

In a mixing bowl, combine 150 grams of FunCakes Enchanted Cream® Mix, 100 ml of water, and 100 ml of milk. Mix at high speed until you achieve a smooth cream. Divide it into 3 portions. Color one portion red and another portion blue using gel food coloring. Place a piping bag on each adapter of the Wilton Tri-Color Large Coupler and assemble it with the 1M tip.

Step 4: Pipe rosettes on the waffles

Fill the three bags with the three different colored Enchanted Creams and pipe small or large rosettes onto the waffles. Finally, sprinkle them with gold confetti.

Step 5: Enjoy these delicious waffles during King's Day or other Dutch Festives!