



Waffles with raspberry ice cream

Make your own raspberry ice cream and serve it with waffles and whipped cream. These waffles with raspberry ice cream are a delicious dessert for a summer day.

Boodschappenlijstje



Bestron Sweet Dreams - Waffle Maker

ASW401
€11.80



FunCakes Mix for Waffles 1 kg

F10540
€7.45

Other materials

- 150 gram soft unsalted butter
- 175 ml water
- 1 egg
- 20 gram melted butter
- 200 ml milk
- 150 ml whipping cream
- 250 gram pureed and strained raspberries
- Decoration: strawberry, marshmallow, whipped cream

One day in advance you prepare the ice cream: Mix 200 gram FunCakes mix for Vanilla Ice, 200 ml milk, 150 ml whipping cream and the pureed raspberries in a bowl for 4 minutes at high speed. You can make the colour more intense by using the red colour gel. Let it cool in the freezer overnight.

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.

Melt the strawberry melts in the microwave and put it in a decorating bag. Put a scoop of ice cream on each waffle and drizzle the strawberry melts on top. Decorate whipped cream, strawberries and marshmallows.