



Waffles with chocolate ice cream

Waffles with chocolate ice cream and whipped cream are a perfect dessert for every moment. You make the waffles and ice cream yourself with the FunCakes baking mixes.

Boodschappenlijstje



FunCakes Icing Sugar 900g

F10545
€4.39



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



FunCakes Chocolate Melts Dark 350g

F30105
€12.36



FunCakes Mix for Waffles 1kg

F10540
€5.96

Other materials

- 150 gram soft unsalted butter
- 175 ml water
- 1 egg
- 20 gram melted butter
- 200 ml milk
- 200 + 250 ml whipping cream
- Bag of whipping cream stiffener
- 100 gram chopped peanuts
- Chocolate decorations

One day in advance you prepare the ice cream: Mix 200 gram FunCakes mix for Vanilla Ice, 200 ml milk and 200 ml whipping cream in a bowl for 4 minutes at high speed. While mixing, add 350 gram melted dark chocolate melts. Fold the chopped peanuts through. 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.

Beat 250 ml 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.

Put 100 gram dark chocolate melts in a bowl and melt it in the microwave. Put this in a decorating bag. Put a scoop of ice cream on each waffle and drizzle the chocolate on top. Decorate with chocolates and a dot of whipped cream.