



# Honey Waffles

## *with Vanilla Bean*

Crisp golden waffles topped with fresh berries, softly whipped cream and a generous drizzle of Mountain Mist Vanilla Bean Honey. Light, elegant and beautifully indulgent, perfect for slow weekends, family brunches or celebrating life's simple moments.

SERVES 4 | PREP 15 mins | COOK 20 Mins | DIFFICULTY EASY

### INGREDIENTS

#### Waffles

- 2 cups plain flour
- 2 tsp baking powder
- 2 tbsp caster sugar
- Pinch of sea salt
- 2 large eggs
- 1¾ cups milk
- 80 g unsalted butter, melted
- 1 tsp vanilla extract

#### Toppings

- 250 ml thickened cream, lightly whipped
- 125 g fresh strawberries, halved
- 125 g fresh blueberries
- 125 g fresh raspberries

#### To Finish

- 4 tbsp **Mountain Mist Vanilla Bean Honey**
- Toasted pistachios, roughly chopped
- Fresh mint leaves (optional)
- Icing sugar, for dusting

### METHOD

1. Preheat your waffle maker according to the manufacturer's instructions.
2. In a large bowl, whisk together the flour, baking powder, caster sugar and sea salt.
3. In a separate bowl, whisk the eggs, milk, melted butter and vanilla extract.
4. Fold the wet ingredients into the dry ingredients until just combined. A few small lumps are perfectly fine.
5. Lightly grease the waffle maker and cook the batter in batches until the waffles are crisp and golden.
6. Arrange the warm waffles on serving plates and top with lightly whipped cream.
7. Scatter generously with fresh strawberries, blueberries and raspberries.
8. Finish with a generous drizzle of Mountain Mist Vanilla Bean Honey, a sprinkle of toasted pistachios, a light dusting of icing sugar and fresh mint, if desired.

### MOUNTAIN MIST TIP

Serve the waffles while they're still warm so the Mountain Mist Vanilla Bean Honey gently melts into every crisp pocket, creating the perfect balance of buttery waffle, fresh berries and fragrant vanilla.

*Gather around the table.*