

Belgian Waffles with Berry Compote

Crispy Belgian waffles with a sweet berry compote, enhanced with the subtle flavor of Berry Blast tea.

PREP TIME: 15 minutes

COOK TIME: 20 minutes

2 C all-purpose flour
2 T sugar
1 T baking powder
1/2 t salt
1 1/2 C milk

1/2 C brewed Berry Blast tea, cooled
2 lg eggs
1/4 C melted butter
1 t vanilla extract

Berry Compote:

1 C mixed berries (strawberries, blueberries, raspberries)

1/4 C sugar
1 T lemon juice

PREHEAT A WAFFLE IRON according to the manufacturer's instructions.

MIX THE FLOUR, sugar, baking powder, and salt in a large bowl.

WHISK THE MILK, Berry Blast tea, eggs, melted butter, and vanilla extract together.

ADD THE WET INGREDIENTS to the dry ingredients and stir until just combined.

POUR THE BATTER into the preheated waffle iron and cook until golden brown.

COMBINE THE BERRIES, sugar, and lemon juice in a saucepan.

COOK OVER MEDIUM HEAT until the berries are softened, and the mixture is thickened.

SERVE THE WAFFLES topped with the berry compote.