

## Maine Blueberry & Cream Waffles

SKILL  
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MAKES  
2 - 4 Servings

### Ingredients

#### *For the waffles:*

- 1 large egg, slightly beaten
- ½ cup plus 2 Tablespoons water
- 1 cup Stonewall Kitchen Farmhouse Pancake & Waffle Mix
- 2 Tablespoons butter, melted

#### *For the topping:*

- ¾ cup whipping or heavy cream
- ¼ cup granulated sugar
- 4 ounces mascarpone cheese
- ½ teaspoon pure vanilla extract
- 1 Jar Stonewall Kitchen Wild Maine Blueberry Jam
- Confectioners' Sugar, optional for garnish



### Directions

#### *For the waffles:*

1. Heat waffle iron according to manufacturer's directions.
2. Whisk egg and water together. Add the Farmhouse Pancake & Waffle Mix and whisk until smooth. Stir in melted butter and combine thoroughly.
3. Spray waffle iron with nonstick cooking spray and pour on batter. Cook until golden brown. Allow to cool on rack and continue with remaining batter.

#### *For the topping:*

1. In the bowl of an electric mixer, add the cream and whip until stiff peaks form.
2. In a separate bowl mix together the granulated sugar, mascarpone cheese, and vanilla extract.
3. Fold the mascarpone mixture into the whipped cream until smooth and creamy.

#### *To Assemble:*

1. Place the waffles on the serving plates.
2. Spoon desired amount of Wild Maine Blueberry Jam into the center and gently spread to flatten the surface. Divide the mascarpone and whipped cream mixture on top of the jam. Dust with Confectioners' sugar and serve.

