

Orange Cardamom Belgian Waffles

Vegan Yield: Two (plus) 7" Waffles

P & W Mix	1	C	144	g
Vegetable oil	2	Tbsp	28	g
Cardamom (ground)	1/2	Tsp		
Zest of one Orange				
Sugar	1.5	Tbsp	18	g
Orange Juice/Water	13	Tbsp	195	g
Vanilla	1	Tbsp	15	g
C = cup, oz = Ounce, T = Tablespoon, t = teaspoon				

Instructions

- Zest one orange, then split into halves and juice.
- Add orange juice to container and then top with water to achieve required total.
- To the juice and water, add oil, zest, and vanilla.
- Add Lost Creek P&W Mix, sugar, and cardamom.
- Whisk to combine the ingredients.
 Note: There will be/should be lumps.
- Scrape down the sides of the bowl.
- Allow batter to rest for 5 minutes.
- Whisk, then repeat steps 4, 5 & 6.
- Ensure iron is hot (I get best results with a setting between Med-High heat).
- Lightly spray the Belgian waffle iron with cooking oil.
- Fill the bottom pan of the waffle iron.
- After 15 seconds, flip/rotate the iron.
- Cook for 4 minutes.
- Flip back to original side and allow another 3 to 4 minutes.