

Wonderfully Mouth-Watering Waffles

250g flour

125g butter, lightly melted

30g yeast

4 dl warm milk

1 shot glass of cognac

4 eggs, separated

pinch of salt

bit of vanilla extract

big spoonful of sugar

Beat the egg whites until stiff and set aside. Stir the yeast into the warm milk. When it is well dissolved with no lumps, add the egg yolks, a pinch of salt, the sugar, vanilla and Cognac. Mix well and then stir in flour. When the flour is well absorbed, add the butter. Gently fold in beaten egg whites. Let batter rise until doubled in volume, approximately 1.5 - 2 hours. Pour required amount into your waffle maker and cook until desired texture.

Enjoy with chocolate sauce, whipped cream, confectioner's sugar....