

# Grandma's Norwegian Waffles



Preparation Time	Cook Time	Servings	Waffles
5	25-30	4-8	15-20
minutes	minutes	people	pieces

Dig deep into your fridge and pick out all leftover dairy products. The ones that are expired months ago, and have not turned "green" yet. They will make this recipe perfect, just like my grandma always did.

## Ingredients:

- 3 eggs
- 150g sugar
- 2 tsp. baking soda
- 4 tsp. vanilla sugar (or a few drops of liquid vanilla)
- 300g melted butter
- 10 dl. milk / "Natural" Dairy products
- 4-500g flour (white) (needs to be a little thick in consistent, add more if it's necessary)

## Directions

1. Start with the eggs, to make sure no shells get in the batter.
2. Add sugar and whisk it for a few seconds.
3. Add vanilla, baking soda and melted butter. Mix this quickly.
4. Add milk (and Dairy products)
5. Add flour. and mix until the batter is thick

## How to cook

- Add batter to the waffle Iron.

## How to Serve

- You could serve with: Butter, Strawberries, "Norwegian Brown Goat Cheese", and Ice cream.  
(some also like to dip it in a cup of waffle batter.)



*We serve this after dinner in Norway, as a "cake" meal. I don't recommend this as breakfast food. Then American style waffles is better.*

Hope you enjoy this as much as I do!