



Grandma's Norwegian Waffles

Dig deep into your fridge and pick out all leftover dairy products. The ones that expired months ago, and have not turned "green" yet. They will replace milk and make this recipe perfect, just like my grandma always did. If not just add the suggested contents of milk. Norway was a poor country not that long ago, and its in our nature to not waste food.

Servings: 15-20 Waffles

Preparation time: 15 minutes

Baking time: 20 minutes

Total time: 30 minutes

Measurements

3 eggs

150g sugar

2 tsp. baking soda

1 tsp. baking powder

1 tbsp. vanilla

300g melted butter

10 dl. milk

500g white flour

Directions

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

Cook in a waffle iron (norwegian type) and serve with butter
strawberry jam or brown cheese (norwegian).
Some does like icecream with it.