

Saturday Morning Strawberry Stuffed Waffles

Sauce Ingredients:

- 1 Cup of fresh or frozen (thawed) strawberries (it works with almost any fruit, see notes at the end if you want to try some different options)
- 1/2 Cup of sugar
- 1 Cup of cold water
- 2 Tbsp of corn starch

Stuffing Ingredients:

- 8 oz cream cheese, softened
- 2 cups of powdered sugar or 1 Cup of granulated sugar
- 1 tsp vanilla

Waffle Ingredients: (you can cheat here and use waffle mix or go all out and make this a totally from scratch breakfast.)

- 2 Cups flour
- 1 Tbsp sugar
- 4 tsp baking powder
- 1/2 tsp salt
- 2 eggs
- 1 3/4 Cups milk
- 1/2 Cup vegetable oil
- 1 tsp vanilla

Sauce Directions:

1. Place the strawberries and sugar in a small sauce pan (no heat yet).
2. With a potato masher or large spoon/fork mash the fruit and sugar until the sugar dissolves in the fruit juice.
3. Heat on medium until the liquid begins to boil slightly.
4. Stir the cornstarch into the cold water.
5. Pour the cornstarch mixture into the fruit and stir continuously.
6. Keep stirring until the the fruit mixture becomes clear again. You will notice that it has thickened at this point.
7. Cover and reduce heat to low. This sauce can simmer while you are making the other ingredients. Give it a stir once in a while.

Stuffing Directions:

1. Put sugar, cream cheese and vanilla in a bowl.
2. Mix until creamy. (easy, right?)
3. Set aside until you are ready to assemble the waffles.
4. If you don't have an electric mixer use 1 cup of granulated sugar in place of the powdered sugar and you can mix by hand with a sturdy spatula.

Waffle Directions:

1. Plug in and turn on your waffle iron so it can pre-heat while you mix the batter.
2. Mix the dry ingredients (flour, baking powder, sugar, salt) in a medium bowl.
3. Mix the wet ingredients (Milk, eggs, oil, vanilla) in a separate bowl.
4. Slowly add the dry ingredients to the bowl of wet ingredients while stirring to incorporate. Don't over mix, stir just enough mix it all together. The batter should be wet enough to spread out when placed in the waffle iron. If it is too thick to spread easily add a little more milk.
5. Make the waffles according to your waffle maker instructions. (Generally you want to use about 1/2 cup of batter per waffle and cook until it stops steaming.)

Assembly Instructions:

1. Break your waffle into quarters (or halves).
2. Spread a generous portion of cream cheese stuffing mix onto the bottom waffle.
3. Place the second piece of waffle on top (basically making a sandwich)
4. Top with a generous scoop of the fruit sauce.
5. If you want real points for presentation dust with a little powdered sugar or a big spoonful of whipped cream.

Notes:

1) The fruit sauce works with just about any kind of fruit you can imagine. I've used raspberries, cherries, mixed berries, apples (add a little cinnamon with apples), peaches, etc. If the fruit you are using does not produce enough liquid when mashed to dissolve the sugar add just enough water to dissolve it. Cook on low heat and mash again after the fruit softens then add the water with cornstarch.

2) Keep this fruit sauce recipe handy. I use it on all kinds of things - pancakes, ice-cream, cheesecake, etc. Anything that would benefit from a little fruit and pizzazz. I even used it to make a version of strawberry pie by adding additional whole strawberries right at the end and pouring it into a pre-baked pie crust. No artificial colors or flavors. Yum.

Recipe From



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