



Nordic Waffles by Norway House (from recipesecrets.net)

Stine Aasland of Nordic Waffles has the perfect recipe for hot, fresh, delicious waffles for International Waffle Day.

Stine is known as the Waffle Queen in her native Norway, where she was named Entrepreneur of the Year. She is now partnering with local coffee shops and stores in the Twin Cities to share her waffles.

Nordic waffles are different from American and Belgian waffles. Ours are thinner, softer and resemble the texture of a crêpe, and can be served with both sweet and savory toppings.

Norwegian Waffle Batter

- 3 eggs
- 1/2 cup (8 tablespoons) sugar
- 1/2 teaspoon salt
- 4 cups (1 liter) whole milk
- 4 cups (1 liter) unbleached all-purpose flour
- 3/4 cup (2 dl) dairy sour cream
- 1 1/2 stick (150 grams) butter
- 2 teaspoons cardamom

Beat eggs and sugar until light and fluffy. Add wet and dry ingredients alternately. Beat around 3 minutes to make a smooth batter. Melt butter and beat slowly into the batter. Let the batter rest for at least 15 minutes before cooking.

Top with various toppings –

Excellent with strawberry jam and cream cheese, Nutella, berry sauce and vanilla sour cream – make breakfast sandwiches filling with turkey, bacon, eggs, cheese – the list is endless.

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