

• INGEBRETSEN'S FAMILY RECIPES •

CARDAMOM + CREAM WAFFLES

4 SERVINGS (APPROXIMATELY 6 WAFFLES)

2/3 CUP ALL-PURPOSE FLOUR
1 TSP. FRESHLY GROUND CARDAMOM
3 EGGS
1/4 CUP SUGAR
2/3 CUP DAIRY SOUR CREAM
3 TBSP. MELTED BUTTER

BUTTER FOR BRUSHING IRON
POWDERED SUGAR
PRESERVES OR FRESH BERRIES TO SERVE WITH WAFFLES
WHIPPED CREAM TO SERVE WITH WAFFLES

STIR FLOUR AND CARDAMOM TOGETHER AND SET ASIDE. IN A SMALL BOWL OF ELECTRIC MIXER, BEAT THE EGGS AND SUGAR TOGETHER AT HIGH SPEED FOR 10 MINUTES UNTIL MIXTURE FORMS RIBBONS WHEN BEATERS ARE LIFTED. SPRINKLE FLOUR MIXTURE OVER EGGS; STIR THE SOUR CREAM UNTIL SMOOTH AND ADD TO THE MIXTURE, FOLDING UNTIL BATTER IS SMOOTH. FOLD IN THE MELTED BUTTER.

PLACE THE WAFFLE IRON OVER MEDIUM HEAT AND HEAT UNTIL A DROP OF WATER SIZZLES ON THE GRID, TURNING OVER ONCE TO HEAT BOTH SIDES. BRUSH THE GRIDS WITH BUTTER AND SPOON IN THE BATTER. BAKE, TURNING ONCE UNTIL GOLDEN BROWN, THEN REMOVE FROM IRON AND SPRINKLE WITH POWDERED SUGAR. SERVE IMMEDIATELY WITH TART LINGONBERRY OR OTHER JAM OR FRESH BERRIES AND WHIPPED CREAM. OR, BAKE WAFFLES IN A STANDARD ELECTRIC WAFFLE IRON AS THE MANUFACTURER OF THE IRON DIRECTS.

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Vær så god!

• FROM BEATRICE OJAKANGAS •