

SWEDISH VÅFFLOR RECIPE

Swedish Waffles



Here in this country, most of us are familiar with waffles as a breakfast treat on relaxed weekend mornings. But Swedish waffles are more typically served as an afternoon or evening dessert. Here is a typical Swedish Waffle recipe taken from a small treasure of a cookbook compiled by Dianna Stevens and edited by Miram Canter:

Waffles, Flapjacks, Pancakes, Blintzes, Crepes and Frybread from Scandinavia and Around the World.

1 1/3 cups whipping cream, whipped
1 cup flour
1/3 cup ice-cold water (or snow)
2 T. butter, melted

Fold whipped cream into the flour. Add other ingredients. Let set for an hour.

Bake in a waffle iron until brown. This is a crisp waffle.

Cool and serve with powdered sugar or lingonberries.

(Cloudberry and whipped cream also make these waffles a dessert to remember.)

Note: Sour cream can be substituted for a third of the amount of whipping cream.

For a different, but equally delicious, version that adds eggs to the mix, try the waffle recipe on the back of our Swedish Pancake Mix.

Here is an Ingebretsen's shopping list to help you make the most of International Waffle Day!

612 729 9333 or 800 279 9333

ingebretsens.com

Heart Waffle Iron

Cookbook - Scandinavian and Around the World

Rosti Mixing Bowls

Lingonberry & Cloudberry Jams

Lunds Pancake Mix with waffle recipe on it

Suzanne Toftey Waffle Girl Tile