

## Heart Shaped Cardamom & Cream Waffles

by Beatrice Ojakangas from *The Great Scandinavian Baking Book*

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. (We recommend the electric, non-stick 5 Heart Waffle Iron!)

- Beatrice's wonderful cookbook *The Great Scandinavian Baking Book*, Cardamom, a variety of Scandinavian Preserves & electric 5 Heart Waffle Irons are all available at Ingebretsen's.