



# Waffle Love Copy Cat Waffles

*Yield: 10 waffles Time: 1 hour*

## INGREDIENTS

- 2 teaspoons yeast
- 2 Tablespoons sugar
- 3/4 cup warm milk
- 2 eggs
- 12 Tablespoons unsalted butter, melted
- 3 1/2 cups flour
- 1 teaspoon salt
- 2 teaspoons vanilla
- 8 ounces Belgian pearl sugar
- Toppings: sliced strawberries, raspberries, sliced bananas, nutella, cookie butter, whipped cream, powdered sugar

## DIRECTIONS

1. Sprinkle yeast and sugar over milk in the bowl of a stand mixer.
2. Let sit for 5 minutes, until yeast begins to foam.
3. Add eggs and melted butter; whisk together.
4. Add 3 cups flour, salt and vanilla to the yeast mixture. Mix on low speed, using the dough hook until smooth. Add remaining 1/2 cup flour and mix for 2 minutes.
5. Place in a warm location, covered, for 30 minutes.
6. After the dough has risen, gently knead the Belgian pearl sugar into the dough by hand. Divide the dough into 10 balls.
7. Preheat a Belgian waffle iron for 10 minutes before cooking the dough. Generously grease the waffle iron with cooking spray.
8. Cook one piece of dough at a time, placing dough in the middle of the waffle iron. Cook until the outside of the waffle is crispy and the center is cooked through. Watch carefully as the sugar will burn if the waffle iron is too hot.
9. Lay the cooked waffles on a wire rack while cooking the remaining waffles. Serve immediately with your choice of Toppings.
10. Waffles may be kept warm in a 225-degree oven until ready to serve.

## Wasatch County Cooking Class, March 2023

**Tricia Mathis, FCS/4-H Educator**

55 S. 500 E. Heber City, UT 84032 | [patricia.mathis@usu.edu](mailto:patricia.mathis@usu.edu) | 435-657-3234



# Ham and Cheese Hashbrown Waffles

*Yield: 6 servings    Time: 20 minutes*

## INGREDIENTS

- 1 (20-oz.) package refrigerated hash brown potatoes
- 1 large egg, beaten
- 2 Tablespoons butter, melted
- 3/4 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 cup pepper
- 8 ounces diced ham
- 1 1/2 cups cheddar cheese

## DIRECTIONS

1. Preheat waffle iron.
2. Spray waffle iron with vegetable spray.
3. In a large bowl, combine hashbrown potatoes, egg, butter, garlic powder, salt and pepper.
4. Place thin layer of potato mixture on waffle iron and then layer cheese, ham and another layer of the potato mixture. Spread all evenly and close the waffle iron.
5. Cook for 7-8 minutes or until crispy and golden.
6. Serve immediately.

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# Chicken Waffle Sandwich

*Yield: 4 servings Time: 1 hour*

## INGREDIENTS

### Buttermilk Fried Chicken:

- 2 large chicken breasts, cut in half (butterflied)
- 3/4 cup buttermilk
- 1 cup cornstarch
- 1/2 cup all-purpose flour
- 1/2 teaspoon salt, cayenne pepper, garlic powder, black pepper and paprika,
- 1/2 Tablespoon hot sauce
- canola oil for frying

### Bacon Cheddar Waffles:

- 2 cups cake flour or 1 3/4 cup all-purpose flour and 1/4 cup cornstarch\*
- 1 Tablespoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 Tablespoons sugar
- 1/2 cup buttermilk
- 1 cup milk
- 2 eggs, beaten
- 1/4 cup unsalted butter, melted
- 3 slices bacon, cooked and crumbled
- 2 green onions, thinly sliced
- 1/2 cup cheddar cheese, shredded
- Toppings: cheddar cheese slices, tomato slices, lettuce and Maple Sriracha Aioli.

## DIRECTIONS

### Buttermilk Fried Chicken :

1. Place chicken in a bowl and cover with buttermilk and hot sauce. cover and refrigerate for at least 30 minutes.
2. In another dish, combine the cornstarch, flour, salt, cayenne pepper, garlic powder, paprika and black pepper.
3. Coat chicken in the cornstarch mixture, then dip in buttermilk again and then with the cornstarch mixture.
4. Lay the chicken on a sheet pan and let sit for 10 minutes.
5. Repeat with the remaining chicken.
6. Heat oil in pan or deep fryer to 375 degrees.
7. Place chicken in oil and cook for 7-8 minutes or until internal temperature is 165 degrees.
8. Place on a place lined with paper towel. Repeat with all chicken pieces.

### Bacon Cheddar Waffles:

1. Place cake flour, baking powder, baking soda, salt, and sugar in a large bowl.
2. In a small bowl, combine the buttermilk, milk, eggs and melted butter.
3. Make a well in the dry ingredients and add the liquid ingredients.
4. Mix gently until just combined.
5. Set aside and preheat the waffle maker.
6. Spray the waffle iron with cooking spray. Pour 3/4 cup batter onto the waffle iron.
7. Cook for 5 minutes or until the waffle is golden.

### Sandwich:

1. Place the chicken on one piece of waffle and top with a slice of cheddar cheese, slices of tomato, lettuce and Maple Sriracha Aioli.

### Maple Sriracha Aioli:

Mix together 1/3 cup mayonnaise, 1 Tablespoon maple syrup and 1 Tablespoon sriracha hot sauce.

\*Cake Flour substitute: Measure 1 cup flour and take out 2 Tablespoons. Add 2 Tablespoons of cornstarch and combine.