

Styrian Pumpkin Seed Oil Waffles



Dessert

Kind of recipe



30 Minutes

Preparation



middle

Severity



Ingredients for 4-6 people

250 g flour 2 Tsp brown sugar 1 Tsp baking powder salt 3 eggs 1 ½ cups milk 4 Tsp melted butter 1 tsp vanilla sugar 1 Tsp Styrian Pumpkin Seed Oil P.G.I. Waffle iron

Preparation

Preheat the waffle iron. Separate the eggs. Mix the flour, sugar, baking powder and salt. In a second mixing bowl, whip the egg yolks with milk, butter, the Styrian Pumpkin Seed Oil P.G.I. and the vanilla sugar. Add the dry ingredients and blend until a smooth batter. Beat the egg whites until they form stiff peaks and fold in the batter carefully. Bake golden brown waffles with the waffle iron. Tip: Serve the waffles with vanilla ice cream, whipped cream and some chopped caramelized pumpkin seeds as well as some drops of Styrian Pumpkin Seed Oil P.G.I..

Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch