



CHOCOLATE & MAPLE SYRUP WAFFLES

Ingredients

175g	Flour
1 tsp	Baking powder
1 tsp	Bicarbonate of soda
2	Eggs
85g	Butter
1	Drop of vanilla essence
	Salt, pinch
60 ml	Milk
15 ml	Golden syrup
140g	Demerara sugar
	On Top [®] Chocolate
	Flavoured
	Maple syrup
	Strawberries to garnish
30 g	Peanuts

Method

1. In a stand mixer, fitted with the whisk attachment, cream the sugar and butter together.
2. On a medium speed, mix the golden syrup and eggs together and slowly stream into the butter mixture.
3. Mix flour, bicarbonate of soda and baking powder together.
4. Add half the milk to the egg mixture and fold in half the flour mix. Add the rest of the milk and fold in the remaining flour.
5. Allow the batter to rest for at least 10 minutes.
6. Pour the waffle batter onto the waffle iron and cook for approximately 3 – 4 minutes or until they are golden brown.
7. Garnish with large dollops of **Chocolate On Top[®]**, slices of fresh strawberries, peanuts and a side of maple syrup

Infinite Possibilities. **One Family.**

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