

Recipe from the Bechtel Victorian Mansion Inn  
Carol Carlson, Innkeeper

## **BELGIAN WAFFLES WITH BLUEBERRY SAUCE**

*Waffles: 2 cups flour*

*1 tablespoon baking powder*

*1½ tablespoons sugar*

*¼ tsp of cinnamon*

*1/8 tsp each of nutmeg and ginger*

*4 large eggs*

*1 cup milk*

*½ cup butter, melted*

*1 tablespoon vanilla extract*

*In a medium bowl, sift together flour, baking powder, sugar, and spices; set aside. In a large bowl, beat the eggs until thick and frothy. Add milk, melted butter, and vanilla, beat well. Stir in dry ingredients. Pour ¾ cup batter (per serving) onto a Belgian Waffle grill that has been preheated. Cook until done. Top with blueberry sauce (recipe follows) and whipped cream. Makes 4 large waffles.*

*Blueberry Sauce: 1 can (16 oz.) blueberries in light syrup*

*1 Tablespoon cornstarch*

*In a medium saucepan over medium heat, stir cornstarch into blueberries. Cook until syrup becomes thickened, stirring constantly. Pour over waffles.*