

Liège Belgian Waffles

Serving size

7-8

Preparation time

40-50 minutes

Cooking time

20 minutes

Ingredient(s)

$\frac{3}{4}$ c. warm milk

2 t. dry active yeast

2 T. sugar

2 large eggs

12 T. melted unsalted butter

3 $\frac{1}{2}$ c. all purpose flour

1 t. kosher salt

2 t. vanilla

4 oz. Belgian Pearl sugar

Directions

In a stand mixer bowl, add warm milk (105-110 degrees F) and sprinkle yeast and sugar. Let sit until yeast begins to foam. 5-10 minutes.

Add 2 eggs, melted butter and whisk together with a fork until eggs are incorporated.

Add 3 cups of flour, salt and vanilla to yeast and milk mixture. Mix on low with dough hook until mixture is smooth. Add remaining $\frac{1}{2}$ cup of flour and mix on low for another 2 minutes. Cover with plastic wrap and place in a warm location for 30-45 minutes. The dough should almost double.

Fold the Pearl sugar into the dough with a spatula or by hand.

Divide dough into 5-6 oz. balls. Should yield about 7-8 balls.

Preheat waffle iron for 5-10 minutes prior to cooking. Generously grease waffle iron and place one ball in the center of the waffle iron. Cook until crispy on the outside.



