

Sweet and Savory Belgian Waffle Sandwiches

Recipe by: Abby Thome of The Thome Home

Plain Belgian Waffles:

Ingredients:

- 3 1/2 cup Unbleached All-Purpose Flour
- 4 tsp Baking Powder
- 1/2 tsp Baking Soda
- Pinch of Kosher Salt
- 1/4 cup Cane Sugar
- 6 Eggs
- 3 Cup Buttermilk
- 2 Sticks Unsalted Butter, Melted
- 1 Tbsp Vanilla



Instructions:

1. In a large bowl, whisk together the flour, baking powder, baking soda, salt and sugar. Add all of the eggs, buttermilk, vanilla and melted butter. Mix together thoroughly and let the batter sit for five minutes to activate the baking powder.
2. HEAT the waffle maker.
3. Set cooling racks to the side, for easy placement of waffles to cool once cooked!
4. Spritz waffle iron with non-stick cooking spray once it is fully heated and ready to go.
5. Scoop batter into each compartment of the waffle maker, all waffle irons are different for the amount of batter and cooking time - please refer to your instruction pamphlet for tips!
6. Cook waffles all the way through and set aside on a cooling rack.
7. Continue to making waffles with the remainder of the batter.
8. Once waffles are fully cooled, place in a Ziploc freezer bag for storage.

Tip: Layer four waffles in a bag at a time with a square of parchment paper in between each layer. This will ensure the waffles will not stick when frozen!

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Strawberries and Cream

Ingredients:

- Strawberry Cream Cheese
- Fresh Strawberries

Instructions:

1. Layer Heinen's Strawberry Cream Cheese on one side of the waffle
2. On top of the cream cheese, place fresh strawberries and another waffle square
3. Repeat this process so that you have two strawberries and cream waffles stacked on top of each other

Note: Although this recipe calls for strawberry, there is a large variety of cream cheeses at Heinen's, so run wild with your imagination and pick a flavor combination that you can't resist!



Sweet Potato Waffle Monte Cristo

Ingredients:

- 3-4 Sweet Potatoes
- 2 Swiss Cheese Slices
- Raspberry Jam
- Deli Ham Slices (the amount is up to serving size)

To make the Sweet Potato Purée:

1. Roast sweet potatoes in the oven.
2. Slice open the sweet potatoes and scoop out their filling.
3. Place filling in a food processor and blend until smooth.
4. Mix purée into the waffle batter until it is fully incorporated

Instructions:

1. In a skillet over medium-high heat, warm through deli ham, with Swiss cheese slices on top.
2. Spread each side of the sweet potato waffle with raspberry jam.
3. Place the warm ham and cheese onto one of the waffles, and top with the other waffle with jam.