

Cream Cheese Waffles On A Stick For Road Trips



Shopping List

5-8 cream cheese waffles, depending on the size of the iron

125g butter

70g brown sugar

2 eggs

Juice and zest of one lemon

130g cream cheese

150ml buttermilk

Pinch of salt

Pinch of cinnamon

1tbsp vanilla sugar

180g flour

1tsp baking powder

1tsp baking soda

Icing sugar, for dusting

Let's bake

Whisk the butter until creamy and then stir in the sugar. Now, add the eggs one by one and keep whisking. Add the rest of the ingredients and whisk well. Preheat the waffle iron and bake the waffles for up to 6 minutes, depending on the iron and the size of the waffles until golden-brown. Dust with icing sugar and serve.