

Blackberry Belgian Waffles with Mascarpone Cream



Oh

what a treat! Crispy on the outside, light on the inside and filled with blackberries! The Mascarpone cream topping is out of bounds! Use a Belgian waffle maker for those deep pockets.

Ingredients:

Makes 4 – 7” inch waffles

- 1/4 cup of Mascarpone cheese, room temperature
 - 1/4 cup of half & half
- 1 cup of powdered sugar
- 1/2 tsp of vanilla
- 1 cup of fresh blackberries, rinsed and dried (plus a few more for serving)
- 2 Tbs of granulated sugar – for berries

- 3 Tbs of butter
- ☐ 1 – 3/4 cup of all purpose flour
- 3 tsp of baking powder
- ☐ 1/8 tsp of salt
- 2 Tbs of brown sugar- for waffles
- ☐ 2 eggs, seperated
- ☐ 1 cup of whole milk
- ☐ 1/2 cup of sour cream

Directions:

Preheat the waffle iron. (I use a 7 " diameter, Belgian waffle maker.) Make the Mascarpone cream, whisk the Mascarpone until fluffy, then whisk in the half & half, vanilla and powdered sugar. It should be like an icing consistency.



bowl and sprinkle

Place blackberries in a small bowl with 2 Tbs of sugar.



Melt the butter in the microwave, then in a large bowl, combine the flour, baking powder, salt



and brown sugar.

In another bowl, whisk the egg yolks, stir in the milk, sour cream and melted butter, then add this to the dry ingredients and stir *just*



until combined.



With an electric mixer, beat the egg whites until stiff peaks form and gently fold into the batter along

blackberries. Preheat the waffle iron and pour the batter in, cook for 4 - 5 minutes or until golden.



Place in a warm oven and make the remaining waffles. To serve, drizzle the waffles with Mascarpone and sprinkle on



a few berries. Enjoy!

Note to cooks: These waffles are incredibly delicious with maple syrup alone, you could skip the Mascarpone cream.