

## Fate Belgian Style Waffles

### Ingredients

200g Fate All-Purpose Mix

80g light soft brown sugar

40g soft margarine (the kind you get in a tub)

20g block butter (at room temperature)

120ml water

4 teaspoons vanilla essence

Little oil for cooking



### Method

1. Plug in the waffle maker to warm up.
2. Place the Fate Low Protein All-Purpose mix into a mixing bowl. Stir in the sugar.
3. Add the margarine and butter.
4. Measure the water and add the vanilla essence and pour all in one go into the dry mixture in the bowl.
5. Use a large metal spoon, a wire whisk or an electric hand mixer to blend together to form a smooth and creamy batter.
6. Grease the waffle plates with a little oil. The plates will be hot, so use a suitable heat proof pastry brush.
7. Place spoonfuls of the batter in the centre of the hot waffle plates and close the lid. Do not overfill. Practice will tell you how much mixture is needed. If you want full square edged waffles, you will need about 2 good tablespoons of mixture. There is no need to spread the mixture to the edges, when the lid is closed, the mixture will spread over the plates. You can add just 1 spoonful of mixture and make smaller, pretty edged waffles.
8. Leave to cook for about 3 minutes. Carefully lift the lid. They should be risen and golden. Do not overcook. Continue with the rest of the mixture.
9. Serve warm with hot Prozero Chocolate sauce, maple syrup, or jam. They are also good served with a fruit sauce, or a suitable fruit salad.
10. They freeze well. Reheat in a toaster or under the grill, or put them back into the waffle machine.