

Dutch Stroopwafels

Ingredients

For the wafers:

- 500 g flour
- 250 g melted unsalted butter
- 150 g white caster sugar
- 2 sachets instant yeast (14 g total)
- 60 ml lukewarm milk
- 1 egg
- Pinch of salt
- ½ teaspoon ground cinnamon

For the syrup filling:

- 250 g kitchen syrup (not pouring syrup!)
- 100 g butter
- 200 g brown sugar (light or dark)
- 1 teaspoon ground cinnamon
- Pinch of salt
- Optional: vanilla pods or packets of vanilla sugar

Method

Combine all the dry ingredients for the dough in a bowl. Make a well and add the egg, milk, and melted butter. Stir with a spoon, then knead once the dough thickens. Leave the dough to rise for about 45 minutes, covered with a damp tea towel (it won't rise much).

Knead the dough again and divide it into ping-pong-ball-sized pieces (about 20 in total). A simple method: divide the dough into two equal parts, then again into two parts each (4 balls), then divide each into 5 equal pieces. Flatten each ball slightly so it won't roll off the iron later. Place them on a tray with space between each, and cover with a warm, damp cloth.

Warm the syrup in a bowl set in a pan of water (this way it won't exceed 100 °C / 212 °F) and stir in the other syrup ingredients. Keep the syrup warm.

Heat the waffle iron over the fire. Wipe clean with kitchen paper. Grease only for the first waffle — after that, it won't be necessary.



Not:



Use:

