



Mini Classic Waffles

Mini anything is fun! Mini waffles can be used for dipping, for little sandwiches, and for on the go! Use our [Baking & Pancake Mix](#) or our [Artisan Flour Blend](#).

Yield: about 40 (with Baking & Pancake Mix) or 56 (with Artisan Flour) mini waffles

Ingredients

Option 1: Using Baking & Pancake Mix

- 1-1/2 cups [Pamela's Baking & Pancake Mix](#)
- 2 large eggs- separated
- 3/4 cup water or milk
- 1 TBSP oil or butter
- 1/2 tsp vanilla-optional

Option 2: Using Artisan Flour Blend

- 1-1/2 cups [Pamela's Artisan Flour Blend](#)
- 1/2 cups cornstarch
- 2 TBSP cornmeal (optional)
- 1 TBSP baking powder
- 1 tsp salt
- 3 large eggs-separated
- 2 TBSP sugar
- 1-3/4 cups milk, water or dairy substitute
- 1 tsp vanilla
- 1/2 cup melted butter or Earth Balance

Equipment

- Mini Waffle Maker or regular size waffle maker & pizza cutter (to cut the waffles into the small fun sizes)

Directions

Pre-heat mini waffle machine, so it is ready to go.

OPTION 1: USING BAKING & PANCAKE MIX

In a mixer bowl, beat egg whites on high to stiff peaks, set aside. Whisk together egg yolks, milk or water, oil (and vanilla). Using a rubber spatula, gently add pancake mix to liquid mixture. DO NOT over mix; batter will be lumpy. Gently fold in beaten egg whites until combined.

Spoon batter into hot waffle maker that has been sprayed; use 1 to 1-1/2 TBSP batter per mini waffle. Bake according to directions on Mini Waffle Maker. For crispier waffles, cook 1 additional minute after ready light comes on. Repeat until all batter is cooked.

OPTION 2: USING ARTISAN FLOUR BLEND

Recipe adapted from the Sunbeam Mini Waffle Maker recipe booklet.

In a large bowl whisk together Pamela's Artisan Flour, cornstarch, cornmeal, baking powder and salt, set aside. In a mixer bowl, beat egg whites on high to soft peaks. Add sugar. Beat on high to stiff peaks, set aside. Whisk together egg yolks, milk, and vanilla. Using a rubber spatula, gently add liquid mixture to flour mixture. DO NOT over mix; batter will be lumpy. Stir in melted butter. Gently fold in beaten egg whites until combined. Spoon batter into hot waffle maker that has been sprayed and bake; 1 to 1 1/2 TBSP batter per mini waffle. Bake according to directions, for crispier waffles, cook one additional minute after ready light comes on.

Variation using Artisan Flour: To make buttermilk waffles, substitute buttermilk for milk, add 3/4 tsp baking soda, and use 3 TBSP sugar instead of 2.

Extra waffles can be frozen or refrigerated for use at a later date. Waffles reheat well in a toaster oven.

Chefs Note: To bump up flavor use 1/2 cup finely chopped nuts or bacon. Just add 1/2 tsp. to waffle maker after spraying and before batter is spooned in. Cook the same way. This will form a little crust on one side that is packed with flavor and a little more chew.

© Pamela's Products, Inc.