



4 SERVINGS



30 MINUTES



691 CALS

These Lemon and Blueberry Belgian Waffles Will Become a Weekend Tradition

GABRIELLE BALINGIT

Ingredients

- 2 cups cake flour
- 1/4 cup powdered sugar
- 3 1/2 tsp baking powder
- 2 eggs, separated
- 1 1/2 cups whole milk
- 1 stick butter, melted
- 1 tsp vanilla extract
- 1 lemon, juiced
- 1 cup blueberries
- 4 oz cream cheese, room temperature
- 2 tbsp butter, cold
- 1 cup powdered sugar, sifted
- 1/2 tsp vanilla
- 2 tbsp lemon zest
- 1/2 cup milk

Instructions



PREP: 10M

| COOK: 20M

| READY IN: 30M

1. To make the waffles, sift together the flour, sugar, and baking powder in a large bowl.
2. Using a rubber spatula, stir the egg yolks, milk, melted butter, lemon juice, and vanilla in a separate bowl until well-incorporated.
3. Gradually add the dry ingredients into the wet ingredients and mix until well combined.
4. In a stand mixer with the whisk attachment, whip the egg whites until they form stiff peaks.
5. Fold the egg whites into the batter, being careful not to deflate the egg whites.
6. Heat a waffle iron and mist with cooking spray. Spoon $\frac{3}{4}$ cup batter onto the

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- iron and top with a few blueberries. Cook until crisp.
7. For the icing, cream together the cream cheese, butter, and powdered sugar until well-incorporated. Add the milk gradually until the consistency is pour-able.
 8. Top the waffles with icing and serve.