

Liege Sugar Waffles

1 (1/4 ounce) package yeast
1/3 cup lukewarm water (about 105 degF – too hot will kill the yeast)
1 1/2 tablespoons granulated white sugar
1/8 teaspoon salt
2 cups flour
3 eggs
1 cup melted butter
1 teaspoon vanilla extract
3/4 teaspoon ground cinnamon (optional)
1 cup pearl sugar*

Mix the yeast, water, sugar and salt in a bowl and let it develop or sit for 15 minutes. Place the flour in a separate large mixing bowl (we use the bowl of our kitchen aid stand mixer) and make a well in the center of the flour.

Pour the yeast mixture into the well and mix until blended on medium speed (we use the paddle in our kitchen aid mixer). Add the eggs (one at a time), melted butter a bit at a time, and the vanilla and cinnamon. Be sure to mix well after each addition to the batter. Keep in mind the batter will be thick and VERY sticky (this is normal).

Remove the bowl from the mixer and let the dough rest until it doubles in volume inside the bowl. Gently fold in the pearl sugar and let the dough rest for 15 more minutes. While the dough is resting, heat the waffle iron.

Spoon about a 2" ball of dough into the center of the waffle iron (this should yield a waffle that is about 4" in diameter). I know that sounds small, but these rich waffles pack quite a punch. Waffles will take 3 to 5 minutes to bake (in our waffle iron, they take 3 minutes and 15 seconds on level 3. Another reader preferred level 4. Play around with it to get it to your liking).

Recipe makes 8 – 10 waffles.