



SMOKY CHEESE WAFFLES

https://www.mainland.co.nz/recipe/Smoky_Cheese_Waffles.html



PREP TIME

10 MINS

COOKING TIME

15-20 MINS

MAKES

12-14

Nothing says brunch like a stack of waffles. And here at Mainland, we like to make them a little extra special using our Mainland Special Reserve Smoked cheddar.

Ingredients

- 2 cups plain flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- pinch salt
- 2 cups buttermilk
- 2 large free-range eggs
- 85 grams Mainland Unsalted Butter, melted
- 125 grams Mainland Special Reserve Smoked Aged Cheddar, grated

Method

1. Preheat your oven to 140°C and your waffle iron to the desired setting.
2. Place the flour, baking powder, soda and salt in a large bowl and whisk to combine.
3. In a separate bowl, whisk the buttermilk and eggs together. Add the melted butter and whisk again.
4. Add the wet ingredients to the dry and mix together. Fold in the grated Mainland Special Reserve Smoked Aged Cheddar.
5. Pour some of the batter into the waffle iron, leaving room around the edges for it to spread, and cook for 4-6 minutes until puffed and golden brown. Transfer to a tray in the oven to keep warm while you cook the rest.
6. Serve with crispy bacon, sliced avocado, or a poached egg.