



PREP: 10 min
COOK: 10 min
SERVES: 8

Banana Pecan and Caramel Waffles

The ultimate Sunday morning breakfast in bed! Gorgeous banana waffles, doused in sticky caramel sauce and topped with crunchy pecans.

Ingredients

Waffles

- 3 large eggs
- 1 3/4 cup (430ml) milk
- 125g unsalted butter, melted
- 1 tsp Queen Organic Vanilla Bean Paste
- 2 cups (300g) self raising flour
- 1/4 cup (40g) brown sugar, plus 1/2 cup (80g) extra, to sprinkle
- 2 large bananas, thinly sliced
- 1/4 cup (30g) chopped, toasted pecans

Caramel

- 300ml thickened cream
- 60g butter
- 3/4 cup (120g) brown sugar
- Optional: ice cream and chopped pecans, to serve

Method - Waffles

STEP 1

Preheat Waffle maker. If using a Breville model, select CLASSIC setting and dial up 6 on the browning control dial. Preheat until orange light flashes up and the word HEATING disappears.

STEP 2

Whisk together the eggs, milk, butter and vanilla in a jug and set aside.

STEP 3

Combine flour and sugar in a large bowl, make a well in the centre and whisk in milk mixture to form a smooth batter.

STEP 4

Pour just under 1/2 cup of batter into each waffle square. Sprinkle 1-2 teaspoons of brown sugar over each waffle square and top with 4 slices of banana. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter, banana and sugar.

Method - Caramel

STEP 1

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Method - Caramel

To make caramel sauce, combine cream, butter and brown sugar into a small saucepan. Stir over medium heat and bring to the boil, reduce to low and simmer for 2–3 minutes or until thickened.

STEP 2

To serve, drizzle over caramel sauce and top with ice cream and pecans, if desired.

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