



PREP: 10 min
COOK: 5 min
SERVES: 4

Rainbow vanilla waffles

There's just something about a rainbow! What better way to start the day than with these colourful, fun Rainbow vanilla waffles!

Ingredients

- 1 3/4 cups (260g) plain flour
- 1/4 cup (40g) corn flour
- 2 tbsp (40g) caster sugar
- 1 tbsp baking powder
- 1/4 tsp salt
- 2 large eggs
- 1 3/4 cup (375ml) milk
- 1/2 cup (125ml) olive oil
- 1 1/2 tsp Queen Organic Vanilla Bean Paste
- Queen Food Colour Gels (blue, green, red, yellow)

Method

STEP 1

Pre-heat your waffle iron. In a large jug, whisk all the ingredients except the food colour gels, together until smooth.

STEP 2

Divide between 5 bowls and add colour to each one. Quickly spoon the batter onto the iron alternating between colours and cook for approximately 3 minutes or until cooked through. Serve warm fresh from the iron.

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