



**There's no need to buy a waffle iron for these bad boys. These are made straight in a griddle pan and they're delicious!**

### **Ingredients:-**

2 free-range eggs  
300 ml milk  
225 g self-raising flour  
2 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon salt  
100 g unsalted butter, melted and cooled, plus about 1 tsp extra

### **Method:-**

I'm a little in love with this. I was trying different ways of cooking waffles, and looked at a griddle pan and thought? Aha! You know what, it works like a charm.

Crack the eggs into a bowl, add the milk and whisk to combine. Sift in the flour, baking powder and salt then whisk until fully combined. Add the cooled melted butter and gradually stir it through the mixture. It's important not to stir the mixture any more after this or your waffles may be tough.

Place your griddle pan over a high heat, add the extra teaspoon of butter and as soon as it's melted pour in the waffle batter and spread it around to fill the pan. You could also make smaller waffles,

if you prefer ? you'll need to do 2 at a time.

Lower the heat to medium-low and cook the waffles for around 6 minutes, or until lightly golden on the bottom. Flip over and continue to cook for around 6 minutes, until golden and cooked through. (It can be tricky to flip a whole waffle, but be bold and go for it ? if it breaks, don't worry, you can rock the rustic look.)

Give the waffle an extra couple of minutes on each side to crisp up, then serve them with your toppings. I like mine with bacon, egg and maple syrup, but you can serve them with berries and yoghurt, or whatever you like.

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