RECIPE

Liège Mini Waffles

MAKES	TOTAL
about 24 mini waffles	2 h

Ingredients

- [ ] 500 g bread flour (4 cups, spooned and levelled)
- [ ] 14 g instant or active dry yeast (2 packets)
- [ ] 160 ml warm water or lactose-free milk (⅔ cup)
- [ ] 4 eggs
- [ ] 2 tbsp light brown sugar
- [ ] 2 tsp vanilla
- [ ] 1 tsp salt
- [ ] 226 g unsalted butter, soft (2 sticks)
- [ ] 200 g Belgian pearl sugar (about 1 cup)
- [ ] Oil spray for the waffle maker

Method

1. Mix the flour, yeast, liquid, eggs, brown sugar, vanilla and salt into a sticky, shaggy dough. Cover.
2. Let it rise 45–60 minutes, until about doubled. At altitude yeast runs fast: go by size, not the clock.
3. Knead in the soft butter a few pieces at a time. It looks greasy and broken, then comes together. Cover.
4. Second rise, 30 minutes.
5. Fold in the pearl sugar last so the pieces stay whole, then portion about 24 balls of 55 g.
6. Heat a mini waffle maker, wipe the wells with oil, and cook one ball per well. Check at 2 minutes and pull at deep gold with amber spots, before any sugar turns black.

7 Lift them out with a fork (the melted sugar burns), scrape the plates between rounds, and cool on a rack. They crisp as they cool.