

Cheddar Chive Bacon Waffle Recipe

Ingredients

- * 2 cups all-purpose flour
- * 1/2 cup white sugar
- * 1 tsp salt
- * 1 tbsp baking powder
- * 3 eggs, separated
- * 1 1/2 cups milk (or dairy alternative, I used cashew milk)
- * 1 cup butter, melted
- * 6 strips bacon, chopped and fried
- * 1/3 cup of cheddar cheese, gratef
- * 3 scallions, chopped



Directions

- Preheat your waffle iron.
- Preheat the oven to 200 degrees F.
- In a large bowl, combine the flour, sugar, salt and baking powder. Set aside.
- In a separate bowl, whisk together egg yolks, milk, and melted butter. Set aside.
- In a mixer, whip egg whites until soft peaks form.
- Add the wet ingredients to the dry, and mix until just combined, DO NOT OVER-MIX. Add the bacon, cheese, and scallions to the bowl along with the prepared egg whites and gently fold until combined.
- Prepare waffle iron with a little bit of oil. I used my bacon fat for another depth of flavour. Cook until golden brown - for me that was about 4 to 5 minutes.
- Place cut waffles on wire rack to allow additional steam to escape, ensuring crispiness. Serve immediately.
- I made a double batch of this recipe and placed extra cooked waffles on a baking sheet and put them in the freezer. I then separated halves with wax paper and put in freezer bags for future yummy Sunday breakfasts. To reheat just pop in the toaster!!