

YOUNG CHEFS® ACADEMY

CORPORATE TEST KITCHEN

Holiday Waffles

(Red Velvet Waffles with Cream Cheese Glaze)

A Young Chefs® Academy Recipe

Ingredients

Batter:

- 1 ½ cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 2 tablespoons sugar
- 1 teaspoon cocoa powder
- 2 eggs, separated
- ½ cup butter, melted
- 1 ¾ cups milk
- 2 tablespoons red food coloring

Glaze:

- 4 oz cream cheese, softened
- 4 tablespoons butter softened
- 1 ½ cups powdered sugar
- 1 teaspoon vanilla extract
- 3 to 4 tablespoons milk

Equipment

- Measuring cups & spoons
- Small bowls
- Electric Mixer
- Large mixing bowl
- Sifter
- Metal spoon
- Whisk
- Ladle
- Blender

Let's Get Cooking!

1. **To make the batter:** In a large mixing bowl, sift together all dry ingredients.
2. Separate the eggs and place the whites in a small mixing bowl; Beat whites until moderately stiff; set aside.
3. Add egg yolk, melted butter, milk, and food coloring to dry ingredient mixture and blend.
4. Use a whisk to fold stiff egg whites into mixture.
5. Ladle mixture into hot waffle iron and bake.
6. **To make the glaze:** Combine the cream cheese and butter in a bowl and whip until smooth.
7. Carefully add in the powdered sugar.
8. Next add the vanilla and three tablespoons of the milk.
9. Mix the glaze until smooth. Add more milk if needed.

Yield: approx.. 6-8 servings

