

# FUNNEL CAKE WAFFLES

## INGREDIENTS :

$\frac{1}{2}$  cup warm water (110 degrees F/45 degrees C)  
1 teaspoon white sugar  
2  $\frac{1}{4}$  teaspoons active dry yeast  
3 cups all-purpose flour  
2 cups of water  
 $\frac{1}{2}$  cup butter, melted  
1 teaspoon salt  
 $\frac{1}{4}$  cup white sugar  
1 tablespoon vanilla extract  
 $\frac{1}{2}$  teaspoon baking soda

## INSTRUCTIONS :

Step 1: In a medium mixing bowl, add 1 teaspoon sugar and  $\frac{1}{2}$  cup warm water. Stir until the sugar is dissolved completely. Add in the yeast and let it stand for 10 minutes until foamy.

Step 2: Add 2 cups of water, butter, flour, and salt into the yeast and stir until well mixed. Cover the bowl with plastic wrap and place inside the fridge for 8 hours to overnight to chill.

Step 3: In a small mixing bowl, add vanilla extract, baking soda, and  $\frac{1}{4}$  cup sugar. Stir until well mixed then transfer the mixture into the batter. Stir until smooth.

Step 4: Place a griddle on the stove and turn the heat to medium.

Step 5: Drizzle oil and allow it to become hot.

Step 6: Drop  $\frac{1}{4}$  cup of the batter in batches to make waffles. Cook for 10 minutes or until the colour turns light brown.

Step 7: Place the waffles on a clean plate.

Step 8: Serve and enjoy!