



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

MAY 2020
Recipe 132

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Belgian Waffle Cake

PREPARATION

- 1 - Heat a belgian or conventional waffle iron coated with cooking spray.
- 2 - Whisk waffle mix, water, eggs, oil and vanilla bean paste together until smooth. Allow the batter to rest for 2 minutes. Ladle approximately 1 cup of batter onto waffle iron.
- 3 - Cook waffles 3 minutes until golden brown.
- 4 - Cool the waffles on a wire rack until room temperature.
- 5 - While the waffles cool, beat the mascarpone cheese, heavy cream, sugar and vanilla until stiff peaks form.
- 6 - Place one waffle on a serving platter or cake plate and spread 1/3 of the mascarpone cream in an even layer over the top of the waffle. Top with 1/3 of the berries.
- 7 - Repeat with remaining waffles. Garnish with fresh berries and sprinkle with powdered sugar before serving. Serve immediately.

Mother's Day Belgian Waffle Cake



Cooks Note: This wonderful brunch cake is a towering display of fluffy vanilla bean Belgian waffles, light cream and fresh berries.

Bon Appétit
-George

(photo by Marc-Henri)

INGREDIENTS

- 3 cups Belgian Waffle Mix
- 1 1/3 cups water
- 2 large eggs
- 1/3 cup canola oil
- 1 tablespoon vanilla bean paste
- 8 ounces mascarpone cheese
- 2 cups heavy cream
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 2 1/2 cups assorted berries plus more for garnish

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