

Cake Tin Mini Waffle



Item no. 661851



STÄDTER®

Banana Split Waffles

WORKING TIME: APPROX. 40 MIN. | BAKING TIME: APPROX. 10-15 MIN

Ingredients for waffle dough: 175 g butter, 50 g sugar, 3 tsp vanilla sugar, 1 pinch salt, 3 eggs, 250 g flour, 1 tsp baking powder, 175 ml milk | **Ingredients for vanilla cream cheese:** 250 g lowfat quark, 150 g sour cream, 200 g cream cheese, 4 tbsp powdered sugar, 3 tsp vanilla sugar | **Ingredients for chocolate sauce:** 150 ml water, 100 g sugar, 100 g cocoa powder | **In addition:** caramelised banana slices, maple syrup, pecan nuts

Preparing the dough:

Knead all the ingredients together and place in an airtight container; cool for one hour.

Preparing the meringue:

Beat the egg white until stiff. Add the icing sugar a tablespoon at a time and beat further. Finally, stir in the citric acid. The mixture must be solid and shiny.

Finishing:

Roll out the dough 1cm thick and brush with the meringue mixture. Plunge the cinnamon star cookie cutter into cold water and cut out the cinnamon stars.

Place the cinnamon stars onto the baking trays covered with baking foil.

Bake at 140 °C upper/lower heating for approx. 20 minutes.

