



Haigh's Chocolate Waffles

Preparation time: 10 minutes | **Cooking time:** 10 minutes | **Serves:** 6

150g Haigh's Dark Chocolate Pastilles

2 cups (300g) plain flour
2 tablespoons dutch cocoa
2½ teaspoons baking powder
1 tablespoon caster sugar
pinch of salt
2 extra-large eggs, lightly beaten
1½ cups (375ml) full cream milk
1 tablespoon melted butter
1 teaspoon vanilla essence

Banoffee topping

Banana
Caramel sauce
Whipped cream

Mixed berry topping

Strawberries
Raspberries
Blueberries
Greek yogurt

Pear, walnut & maple topping

Poached pear
Maple syrup
Toasted walnuts



- Place 100g Haigh's Dark Chocolate Pastilles in a small bowl over a pot of boiling water, off the heat. Stir occasionally until melted. Remove bowl from heat and allow to cool slightly.
- In a large mixing bowl combine flour, cocoa, baking powder, caster sugar and salt, stirring to combine.
- In a medium jug combine eggs, milk, melted butter and vanilla, whisking until combined. Pour over flour mixture stirring until combined. Add cooled melted chocolate, stirring until batter is smooth.
- Roughly chop remaining pastilles, add to batter, stirring until combined.
- Heat waffle iron following manufacturer's instructions. Using a ½ cup measure pour batter into centre of waffle iron, spreading out evenly with a spatula. Cook for 3-4 minutes or until waffle is cooked through and edges are crispy. Repeat process with remaining batter and top with desired topping.

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