Cheese and Herb Waffles

Cooking time	15 mins
Preparation time	60 mins
Serves	6

Surprise the family with a stack of these cheesy, oniony waffles topped with honey-glazed bacon and Royco Cheddar Cheese Sauce, and they'll empty the plate in minutes.

Ingredients

- 360g (3 cups) flour
- 5ml (1 tsp) salt
- 15ml (1 Tbsp) baking powder
- 30ml (2 Tbsp) sugar
- 5ml (1 tsp) garlic powder
- 5ml (1 tsp) onion powder
- 5ml (1 tsp) paprika
- 60ml (¼ cup) finely grated Parmesan cheese
- a small bunch of chives, finely chopped
- 1 spring onion stalk, finely chopped
- 2 packets Royco® Cheddar Cheese Sauce
- 2 eggs, beaten
- 375ml (1½ cups) warm milk
- 45ml (3 Tbsp) vegetable oil
- 300ml boiling water

Recipe developed for Royco by @lungiscorner

Vegetarian

Leave out the bacon topping if you're making this for vegetarians.

Family Friendly

These cheesy waffles make excellent lunch box snacks, so make a double batch so you can pop the leftovers into backpacks the next day.

Method

1. Into a large bowl, sift the flour, salt, baking powder, sugar, garlic powder, onion powder and paprika.
2. Stir in the Parmesan cheese, chives and spring onion.
3. In a separate jug, whisk together the contents of one of the packets of Royco Cheddar Cheese Sauce, the milk, eggs and oil. Pour this into the dry ingredients and stir well to make a smooth batter.
4. Set aside to rest while you heat a waffle maker. Spray the waffle-maker surfaces with cooking spray (or brush with oil) to prevent sticking.
5. Add a large spoonful of the mixture to the waffle maker, close the lid and cook until golden brown. Repeat with the remaining batter. Keep the waffles warm at a low temperature in the oven, or wrap them in a clean tea towel while you finish cooking the rest.
6. To make the sauce, tip the contents of the second packet of Royco Chedder Cheese Sauce into another jug, add the boiling water and stir with a fork to a smooth sauce.
7. Serve the waffles hot, topped with honey-glazed bacon and cheese sauce.

Recipe Tags

Dry Sauces, Light Meal

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Preparation time

20 mins

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Preparation time

15 mins

Cheesy Chicken Pasta

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20 mins

Preparation time

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Cooking time

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Preparation time

30 mins

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Cooking time

30 mins

Preparation time

10 mins



Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins

Tuna Crumble

Cooking time

25 mins

Preparation time

10 mins

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Cooking time

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Preparation time

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Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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