

Chocolate waffles



Ingredients:

- 250 ml (1 cup) all-purpose flour
- 250 ml (1 cup) cocoa
- 60 ml (1/4 cup) corn starch
- 5 ml (1 teaspoon) magic powder
- 1 ml (1/4 teaspoon) of salt
- 3 eggs
- 125 ml (1/2 cup) brown sugar
- 60 ml (1/4 cup) canola oil
- 250 ml (1 cup) hot water

Preparation

1. In an electric mixer, beat the eggs with the brown sugar for approximately 5 minutes until they become white, form a ribbon and triple in size.
2. In another bowl, mix the flour, the cocoa, the corn starch, the magic powder and the salt. Set aside.
3. Gradually add oil while mixing with the mixture of eggs and brown sugar.
4. With a spatula, add the dry ingredients alternating with the hot water until all the mix is well moistened.
5. Leave it to rest for 10 minutes.
6. Preheat the waffle maker.
7. Put one laddle of dough in the waffle maker and close the cover (or according to manufacturer's instructions).
8. Cook for approximately 5 minutes or until the waffle is golden brown.
9. Repeat operation with the rest of the dough.
10. Serve with fresh fruits and chocolate sauce.