

Sour Cream Chocolate Waffles w/Buttermilk Syrup

(Make six 7-inch waffles)

Description:

This is an incredibly rich and unique treat for Brunches or anytime. A quick shortcut is get a brownie mix, thinned slightly with milk and cook it in your waffle iron, just like you would a regular waffle.



Waffle Ingredients:

- 3 Large Eggs
- 2 Cups of All Purpose Flour
- 1-3/4 Cups of Milk
- 1/2 Cup of Sour Cream
- 1/2 Cup of Vegetable Oil (or Margarine or Melted Butter)
- 1-1/4 Cup of *Sugar Substitute (or Sugar but you will need to thin it a bit with a little extra milk)
- 1/3 Cup of Cocoa
- 4 Teaspoon Baking Powder
- 1-1/4 Teaspoon of Salt

Waffle Directions:

1. Heat the Waffle Iron
2. Beat eggs in a large bowl with hand mixer until fluffy. Beat in the remaining ingredients until smooth.
3. Pour scant 2/3 cup batter from cup or pitcher onto center of hot waffle iron. (It may be a good idea to check the waffle iron manufacturer's directions for recommended amount of batter.) Close the lid of the waffle iron.
4. Bake about 5 minutes or until steaming stops. (Be careful, the chocolate will tend to make them easy to burn.) Carefully remove the waffle from the iron and repeat with the remaining batter.

Buttermilk Syrup Ingredients: (Makes 2-1/2 cups of syrup)

- 1-1/2 Cups of *Sugar Substitute (or Sugar)
- 1-1/2 Sticks of Butter (3/4 Cup)
- 3/4 Cup of Buttermilk
- 2 Teaspoons of Light Corn Syrup

Directions:

1. Put the above ingredients in a pan or dish that is at least twice the capacity of the ingredients because it will foam up aggressively when you add the ingredients in step 3.
2. Bring ingredients to a boil (you can do this in the Microwave or on the Stove Top)
3. Remove from heat and add 1-1/2 Teaspoon of Vanilla and 1-1/2 Teaspoon of Baking Soda.
4. Whisk to combine ingredients and serve immediately.

Serve the Buttermilk Syrup (while still frothy) over the warm Waffles. There is no need to butter the waffles since the syrup is loaded with butter already. To add a touch of elegance for that special brunch, sprinkle shaved chocolate over the top after the syrup has been poured on.

Variations:

- The Waffles are very good with Whipped Cream and Strawberry Pie Filling as a topping.

*Sugar substitutes that work best are the ones intended as baking replacements for the no calorie sweeteners, such as Splenda "Granulated" or Equal "Measure". Don't use any of the saccharin based sweeteners or these otherwise delightful recipes will make you gag. The recipes are considerably tastier with real sugar but we have a bunch of diabetics in our family so I offer an alternative.