

Swedish Waffles

½ tsp salt
1 tsp baking powder
1 tbsp sugar
4.5 dl flour (1 $\frac{3}{4}$ cup + 2 $\frac{1}{2}$ tsp)
100 grams melted butter - cooled ($\frac{1}{2}$ cup)
1 dl club soda ($\frac{1}{3}$ cup + 5 tsp)
3 dl milk (1 cup + 3 $\frac{2}{3}$ tsp)
1 dl half & half ($\frac{1}{3}$ cup + 5 tsp)
2 eggs - beaten

Sift flour into bowl. Add baking powder, sugar, and salt. Stir.

Add milk and half & half. Stir.

Add butter and beaten eggs. Stir.

Add club soda. Mix.

Cook in greased waffle iron on high heat until golden brown.

Serve with berries, whipped cream, and powdered sugar.

Courtesy of Madelene Trolle, member of the Swedish Women's Educational Association (SWEA) of North Carolina. Watch the [waffle-making in action in their video](#), created for [Virtual Europe Week 2020!](#)