

# BELGIUM IS FOR FOODIES

Belgian waffles have a long and delicious history. Though similar treats appeared in Europe as far back as the 13th century, Belgium made the waffle its own with a lighter batter, deep pockets, and a crisp texture that's irresistible whether served from a street vendor or in a cozy café.

And if you'd like to taste the real thing, you can enjoy authentic Belgian waffles during AmaWaterways' Tulip Time or Best of Holland & Belgium river cruises, where culinary traditions come to life along Europe's most picturesque waterways.

## BELGIAN WAFFLE RECIPE

### Ingredients

- 2 cups flour
- 4 tsp baking powder
- ½ tsp salt
- ¼ cup sugar
- 2 eggs (separated)
- ½ cup vegetable oil
- 2 cups milk
- 1 tsp vanilla



### Directions

- Preheat and lightly oil your waffle iron.
- In a large bowl, sift together flour, baking powder, salt, and sugar.
- In another bowl, whisk egg yolks, milk, oil, and vanilla. Stir into the dry ingredients until combined.
- Beat egg whites until stiff peaks form, then gently fold into the batter.
- Pour batter into the waffle iron and cook for 5–10 minutes, until golden and crisp.
- Makes 4–6 servings. Best enjoyed warm with whipped cream, berries, or a drizzle of Belgian chocolate.