



Overnight Waffles

with Berry Syrup & Lemon Chantilly Cream



5h



2 Servings

This buttery, yeasted batter proofs overnight in the refrigerator, resulting in a flavorful, fluffy waffle with crisp edges. Bright berry syrup balances the rich chantilly, a lemon-scented whipped topping that rests on the waffles like clouds. Toasted walnuts add the final touch—and the best part is everything can be made in advance! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 waffle)

What we send

- 12 oz evaporated milk ²
- 2 (5 oz) all-purpose flour ⁴
- 5 oz granulated sugar
- ¼ oz instant yeast
- ¼ oz baking soda
- 1 lemon
- ½ oz freeze dried strawberries
- ¼ oz raspberry powder
- 1 oz walnuts ³
- 3 oz mascarpone ²

What you need

- ½ c unsalted butter ²
- kosher salt
- 2 large eggs ¹
- vanilla extract

Tools

- small saucepan
- microplane or grater
- rimmed baking sheet
- hand-held electric mixer
- waffle maker

Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 45g, Carbs 95g, Protein 18g



1. Start batter

Cut **½ cup butter** into ½-inch pieces. In a small saucepan, heat butter and **¾ cup each evaporated milk and water** over medium-low until butter is melted, 3-5 minutes. Cool milk/butter mixture until warm to touch. Save remaining evaporated milk for step 5.

In a large bowl, whisk together **flour, 1 tablespoon sugar, 2 teaspoons yeast, 1 teaspoon salt**, and **¼ teaspoon baking soda**.



4. Make berry syrup

In a small saucepan, combine **freeze-dried strawberries, raspberry powder, 1 cup water, ½ cup sugar**, and a **pinch of salt**. Bring to a boil over medium heat and cook, stirring occasionally, until syrup is lightly thickened, 1-2 minutes. Cool to room temperature. Stir in **2 teaspoons lemon juice**. Reserve **syrup** for step 6.



2. Mix & proof batter

To **warm milk/butter mixture**, whisk in **2 large eggs** and **1 teaspoon vanilla**. Add to **flour mixture**; whisk until batter is smooth. Scrape down sides of bowl with spatula, cover bowl with plastic wrap, and refrigerate 12-24 hours.



5. Whip chantilly

In a medium bowl, using a hand-held electric mixer, beat **mascarpone, lemon zest, ¼ cup evaporated milk, 1 tablespoon sugar, remaining lemon juice**, and **¼ teaspoon vanilla** on high until mixture holds stiff peaks. Keep refrigerated until ready to serve (chantilly can be whipped 24 hours in advance).



3. Toast walnuts

Preheat oven to 400°F with a rack in the center. Spread **walnuts** on a rimmed baking sheet and bake on center rack until lightly golden brown and toasted, 6-8 minutes (watch closely). Cool to room temperature; coarsely chop. Reserve walnuts for step 6.

Finely grate **1 teaspoon lemon zest** into a small bowl and reserve for step 5. Squeeze **1 tablespoon lemon juice** into a separate bowl.



6. Cook waffles

Preheat oven to 200°F. Cook **waffles** according to manufacturer instructions, using ½ cup batter at a time for a 7-inch maker, and 1 cup at a time for a 9-inch maker. Keep cooked waffles warm on a wire rack set over a rimmed baking sheet in the oven.

Serve **waffles** with **berry syrup, chantilly**, and **walnuts**. Enjoy!