

# Recipe

## Egg Waffle

Prep Time 15 mins Cook Time 20 mins Serves 3

### Ingredients

- 3/4 Cup all purpose flour
- 1/4 Cup glutinous rice  
flour
- 1/2 Tbsp tapioca starch
- 1 Tbsp custard powder
- 1/2 Cup cane sugar
- 2 Eggs
- 2 Tbsp evaporated milk
- 150 ml water
- 1 Tbsp vegetable oil
- 1 tsp vanilla extract

### Directions

1. In a large bowl, add all ingredients and mix with a whisk until  
only very small lumps remain. Set batter in fridge for one hour.
2. Lightly brush the inside of the machine with vegetable oil.
3. Pour the batter into the middle of the egg waffle machine and then  
immediately flip pan. Cook for 2 minutes, then flip to other side and  
cook for 2 minutes. The egg waffle will now require one more cook on  
each side.
4. Repeat with the remaining batter (re-greasing pans first) and then  
serve immediately.

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Prep Time \_\_\_\_\_ Cook Time \_\_\_\_\_ Serves \_\_\_\_\_

### Ingredients

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### Directions

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