



Gluten Free



From our kitchen to yours.

Waffles with Sour Cherry Jam

EQUIPMENT NEEDED:

Sharp knife, measuring cups, measuring spoons, mixing bowls, non-reactive saucepan, waffle iron

INGREDIENTS:

For the Waffles:

1 box Bloomfield Farms® Pancake & Waffle Mix
1 egg (or egg substitute)
1 ¼ cups milk (or milk substitute)
1 Tbs. cooking oil

For the Sour Cherry Jam:

3 lbs. sour cherries, pitted
4 cups sugar
1 ¾ ounces (1 pkg.) fruit pectin
2 Tbsp. butter

PROCEDURE:

For Waffles:

1. Pre-heat waffle iron.
2. Combine egg, milk, and oil in a mixing bowl and whisk until smooth.
3. In a separate bowl, place Bloomfield Farms® Pancake & Waffle Mix and slowly add liquid ingredients from Step 2. Gently hand mix with a spoon or spatula. *Do not over-mix.*
4. Pour appropriate amount of batter into heated waffle iron and cook according to manufacturer's instructions and cook until done.

For Sour Cherry Jam:

1. Place cherries in a food processor and pulse until finely chopped.
2. Place cherries in a non-reactive saucepan with pectin and bring to a full boil while stirring.
3. Add butter and sugar and boil for one minute. Remove from heat and cool.
4. Top waffles with sour cherry jam.

Yield 6 pints