



Norway Waffles

After an hour train ride above Flam, Norway we arrived at a clearing with a beautiful hotel. We had waiting for us a wonderful spread of waffles served with raspberry compote and sour cream. Now you can make these without the train ride.

4-6 servings
waffle iron
non-stick spray

1-3/4 cups all-purpose flour
2 tbsp granulated sugar
1 tbsp baking powder
2 large eggs
1-3/4 cups whole milk
1/2 cup canola oil
1 tsp pure vanilla extract

1. In a large bowl, whisk flour, sugar and baking powder. Set aside
2. In a separate bowl, whisk eggs, milk oil and vanilla. Add dry ingredients, stirring just until moistened.
3. Cook on pre-heated waffle iron, spray with a non-stick spray. Cook until waffles are browned and tested done.

Raspberry Compote

Makes about 2 cups

3 cups fresh raspberries
1/2 cup granulated sugar
3 tbsp cornstarch
1/2 cup cold water
2 tsp fresh lemon juice

1. In a heavy saucepan, heat berries and sugar over medium heat until they begin to boil, stirring the entire time.
2. Remove from heat and using a fine mesh strainer, strain seeds from the mixtures. Return juice to heat and bring to a boil.
3. Meanwhile in a small bowl, whisk cornstarch and cold water to make a milky substance. Pour into boiling juice and whisk to incorporate. Heat until juice is no longer cloudy, the color is ruby red and thickened. Remove from heat. Add lemon juice and whisk. Cool completely prior to use.