



Bananas Foster Belgian Waffles

Oscar · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

As a special treat for my mother I created this recipe which includes one of her favorite desserts and one of her favorite breakfast items This creation also goes great with French toast so make this as a special treat to your mom or any mom Also a nice way to impress anyone with a special breakfast I hope you enjoy as much as my mom did

Ingredients

- - 1 ½ cups all-purpose flour - ¾ teaspoon baking soda - 2 teaspoons white sugar - ¼ teaspoon salt - 3 eggs - 1 ½ teaspoons vanilla extract - 1 ½ cups milk - ½ cup melted butter - 2 teaspoons baking powder - ¼ cup butter - ½ cup brown sugar - 2 teaspoons rum flavored extract - 2 teaspoons vanilla extract - ½ teaspoon ground cinnamon - ¼ cup whole pecans - ½ cup pancake syrup (i.e. Mrs. Butterworth's®) - 3 bananas
- cut into 1/2 inch slices - 1 cup heavy cream - ¼ teaspoon vanilla extract - 1 tablespoon confectioners' sugar

Instructions

1. Preheat a Belgium waffle iron. Whisk together the flour
2. baking soda
3. baking powder
4. white sugar
5. and salt in a bowl; set aside. Whisk together the eggs
6. 1 1/2 teaspoons vanilla extract
7. and milk in a bowl. Stir in the melted butter and flour mixture until a slightly lumpy batter forms. Cook the waffles in the preheated iron until steam stops coming out of the seam
8. about 2 minutes. Meanwhile
9. melt 1/4 cup of butter in a saucepan over medium heat. Stir in the brown sugar
10. rum extract
11. 2 teaspoons vanilla extract
12. and cinnamon. Bring to a simmer
13. the stir in the pecans and continue simmering for 1 minute. Stir in the pancake syrup and bananas
14. continue cooking until the bananas soften
15. about 4 minutes. Beat the heavy cream
16. 1/4 teaspoon of vanilla and confectioners' sugar with an electric mixer in a medium bowl until firm peaks form. Once waffles are done
17. spoon bananas Foster sauce over waffle and top with a dollop of whip cream. Unknown