

Norwegian WAFFLES

Serving 12-16 waffles

INGREDIENTS:

4	eggs
1 liter	churn buttermilk or in Norwegian; «kulturmilk»
2 dl	cane sugar
700 gr	white flour
2 tsp	baking powder
2 tsp	vanilla powder
1 tsp	cardamon
Butter for the waffle iron	

PREPARATIONS:

1. *When you make waffles, start with mixing the eggs and sugar well.*
2. *Pour in the churn buttermilk.*
3. *Mix all the dry ingredients, add it to the wet mix, whip everything well until there are no more lumps.*
4. *Let the dough rest for 15 minutes.*
5. *Brush the waffle iron with butter, so the waffles will not stick.*

The waffles tastes best with sour cream, strawberry jam and brown, traditional Norwegian cheese, enjoy:)