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Blueberry and lemon wafers

INGREDIENTS

125 g margarine

100 g sugar

1 P vanilla sugar

4 eggs

200 ml milk

1 lemon (abrasion and juice)

1/2 tsp cinnamon

2 teaspoons baking powder

250 g flour

200 g blueberries

INSTRUCTIONS

Sort the blueberries, wash and drain well. Cream margarine with sugar and vanilla sugar. Stir in eggs one after the other, then stir in milk. Mix flour and baking powder and stir in. Wash the lemon and grate dry. Grate the lemon, then halve it and squeeze

the juice. Carefully fold blueberries and lemon juice and zest into the dough. Put the waffle iron in front of it and grease it. Put 1-2 tablespoons of the dough in the middle of the waffle iron and bake for about 4 minutes. Do the same with the rest of the dough and grease the iron as required. Sift icing sugar over the waffles and serve.