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## Nut waffles with plum roaster

### INGREDIENTS

#### Nut wafers

100 g mixed hazelnuts or almonds  
200 g margarine  
300 g sugar  
4 eggs  
500 g flour  
400 ml mineral water  
1 tsp vanilla sugar  
1/2 tsp cinnamon  
1 P baking powder

#### Plum roaster

1 kg plums  
80 ml water  
150 g sugar  
1 Lemon, flattened. peel  
2 pieces of cloves  
1 cinnamon stick

## **INSTRUCTIONS**

For the plum roaster, wash the plums, halve and core them, then cut into eighths. Put water in a pot, add sugar and bring to the boil with cloves and lemons, let everything simmer, add the plums and cook for another 10 minutes, put aside and let it cool down. For the waffle dough, whip margarine with sugar until creamy, add the eggs bit by bit and continue stirring. Add nuts, mineral water, cinnamon, vanilla sugar and baking powder and mix well. Preheat the waffle iron and bake the waffles in it, sprinkle with icing sugar and serve with the plum roaster.

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