



Mochi Waffles with Cinnamon Sugar and Lemon

{ gluten-free }

Special equipment: All-Clad 2-Slice Square Belgian Waffle Maker

Recipe makes 7 x 4" mochi waffles.

Head Note: Mochi waffles are best enjoyed immediately for that optimal crispy-chewy factor! They will soften over time (and over-cooked mochi waffles will actually harden further with time). Softened mochi waffles can be placed in a toaster oven to bring back some of that fresh crispiness, then brushed with melted butter and topped as outlined in the recipe.

INGREDIENTS

For the Mochi Waffle batter:

1 $\frac{3}{4}$ C (295g) glutinous (aka sweet) rice flour (*not* rice flour – I use Mochiko brand)

1/3 C (80g) granulated raw cane sugar

1 tbsp baking powder

$\frac{1}{4}$ tsp salt

1 large egg, whisked

1 C unsweetened almond milk (or sub other unsweetened plant-based milk)

2 tbsp butter, melted

1 tbsp pure vanilla extract

For the Cinnamon Sugar:

$\frac{1}{4}$ C granulated raw cane sugar (a little bit coarser than regular white granulated sugar is ideal)

2 tsp ground cinnamon



Pinch fine sea salt

To serve:

6-7 tbsp butter (preferably organic / grass-fed), melted

Fresh lemon juice for sprinkling (from 1-2 small lemons)

METHOD

Make the mochi waffles:

Preheat waffle iron to medium-high or high setting (on my All-Clad 2-Slice Square Belgian Waffle Iron, I set mine just under the max 7 setting).

Whisk the dry ingredients (glutinous rice flour, sugar, baking powder, salt) in a large bowl. Whisk the wet ingredients (egg, milk, melted butter, vanilla) in a separate smaller bowl. Pour wet ingredients into the dry ingredients and mix well with a spatula until well combined and there are no more streaks of flour (make sure to get to the bottom of the bowl). Scoop 1/3 cup of batter for each waffle. If this is your first (of many ;)) time making this recipe and you are using a waffle iron other than my All-Clad one pictured, I suggest you cook one waffle first to determine optimal browning setting on your specific waffle maker. Take a very quick peak for doneness whenever the steam has subsided and you can smell the aroma of the waffle. A perfectly cooked waffle is still pale but has gone from the white batter colour to a lightly golden hue with some browning on the edges, feels crisp on the outside but gives when squeezed gently between your fingers. On my All-Clad waffle maker, it alerts me at about 2.5-3 minutes.

Make the cinnamon-sugar mixture:

While waffles are cooking, whisk the ingredients for the cinnamon sugar together on a shallow dish about 5-6" in diameter to comfortably hold a waffle while sprinkling them with the mixture.

To serve:



Use a pastry brush to lightly brush on melted butter all over, on both sides, including inside all the waffle craters. Place waffle on the dish holding the cinnamon sugar mixture and cover it on both sides evenly, using spoon or fingers to assist. Serve with a small wedge of lemon. Sprinkle fresh lemon juice all over and enjoy immediately. So very excellent!

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2021 Jan – recipe streamlined slightly with removal of 1 tbsp almond flour. After making it many more times and omitting it, I didn't feel it made a significance difference to the texture to warrant the trouble.