



Pineapple Waffle Recipe

Preparation Time	3
Cooking Time	19
Serving Size	15

Ingredients:

- 1 1/2 cup flour, all-purpose
- 1/3 tsp baking soda
- 1/3 tsp salt
- 1/2 tsp cream of tartar
- 1 1/2 Tbsp milk, powdered
- 2 pc egg
- 1/4 cup sugar, white
- 3 Tbsp butter, melted and cooled
- 1/3 cup milk, evaporated
- 1 can DEL MONTE Crushed Pineapple (227g)
- - oil, for brushing
- 1/4 cup chocolate chips, semi-sweet
- 1/3 cup cheese, grated

Preparation:

1. Sift together flour, baking soda, salt, cream of tartar, and powdered milk. Set aside.
2. Beat eggs and sugar until frothy. Add butter while beating continuously. Add evaporated milk and DEL MONTE Crushed Pineapple with syrup. Mix well. Blend with flour mixture.
3. Brush waffle maker lightly with oil, heat until ready.
4. Fill half of the waffle maker with batter. Arrange cheese and chocolate chips on top, cover with waffle mixture. Cook for 3-4 minutes.

Chef's Tip

For variety, you may opt to drizzle strawberry syrup then top with pineapple tidbits.

Lusog Notes

Two servings of this dish give you a source of calcium which is needed for bone health, and of vitamin B2 that helps keep the skin, eyes and nervous system healthy.

Cooking Skills Needed

- Mixing

Cooking Tools

- Scooper
- Spatula