



Waffle Lollipops

Pancakes / Waffles / Crepes | Vegetarian | Breakfast | Mid-afternoon | Christmas

 | 20 minutes  | 

For 15 portions

Ingredients

- 200g flour
- 25g sugar
- 4 eggs
- 100g butter
- 30 cl milk
- 1 pinch of salt
- 50g grated coconut
- 225g Nutella® (15g per portion)

PREPARATION

Separate the whites from the yolks.

Add the flour, salt and sugar to the egg yolks.

Add the warm melted butter.

Mix with a little bit of milk.

Beat the egg whites until stiff peaks form and fold them into the mixture.

Leave to stand at room temperature for 1 hour.

Cook your waffles in a mini waffle iron.

Place a stick in the cooked waffle to make a lollipop.

On each waffle, add the Nutella® and grated coconut