

Norwegian Heart-Shaped Waffles

A beloved Norwegian treat, these tender, lightly sweet waffles are flavored with aromatic cardamom and traditionally baked in a heart-shaped waffle iron. Enjoy them for breakfast, brunch or coffee time, topped with fresh berries, jam, or a dollop of sour cream.

Ingredients

- 2 cups all-purpose flour
- ¼ cup sugar
- 2 teaspoons baking powder
- ¾ teaspoon salt
- ½–1 teaspoon ground cardamom
- 3–4 large eggs
- 1 cup sour cream
- ¾ cup milk
- 1 teaspoon vanilla extract
- 8 tablespoons unsalted butter, melted and cooled

Instructions

1. Preheat a heart-shaped waffle iron according to the manufacturer's directions.
2. In a large bowl, whisk together the flour, sugar, baking powder, salt, and cardamom.
3. In a separate bowl, whisk the eggs, sour cream, milk, vanilla, and melted butter until smooth.
4. Add the wet ingredients to the dry ingredients and stir just until combined. Do not overmix.
5. Spoon the batter into the preheated waffle iron and cook until golden brown and crisp on the outside.
6. Serve warm with your favorite toppings, such as jam, fresh fruit, whipped cream, or brown cheese.