



# Norwegian Waffles (Vafler á la Madam Budeie)

*Soft, heart-shaped, and best served with a side of stories.*

## Ingredients (Makes about 8–10 waffles):

- 4 eggs
- 1 dl (⅓ cup + 1 tbsp) sugar
- 5 dl (2 cups) whole milk or buttermilk
- 1 dl (⅓ cup + 1 tbsp) sour cream or yogurt
- 150 g (1½ sticks) melted butter
- 1 tsp vanilla sugar or extract
- 1 tsp ground cardamom (optional, but very Norwegian)
- ½ tsp salt
- 500 g (about 4 cups) all-purpose flour
- 1 tsp baking powder

## Instructions:

1. **Whisk eggs and sugar** until fluffy-ish — not too serious, just friendly bubbles.
2. **Add milk, sour cream, and melted butter.** Stir until it feels like a proper batter hug.
3. Add **vanilla, cardamom, and salt**, then gently fold in flour and baking powder.
4. Let the batter **rest for 15–30 minutes**. (You too. Have some coffee.)
5. Heat your **heart-shaped waffle iron** and brush it with a bit of butter if it's feeling cranky.
6. Pour in the batter — not too much! Let it spread and fill those little hearts.
7. Bake until golden and slightly crisp on the edges.
8. Serve warm with:
  - Brunost
  - Sour cream and jam
  - Butter and sugar
  - Or, let's be honest, just plain and hot off the iron

## Madam's Tips:

- First waffle is always a sacrifice to the kitchen spirits. Accept it and move on.
- They freeze well — but they rarely last that long.
- Want extra cozy? Add a pinch of cinnamon or mashed banana.

**From my cast iron heart to yours,**

**Madam Budeie**

*From Fjord to Fork — and Always With Waffle Batter on the Apron*



*Hope you liked it? Let me know what you think?*

**[www.madambudeie.no](http://www.madambudeie.no)**