

# Lemon Vanilla Blueberry Waffles

## Ingredients

### Waffles

- 2 cups Original Complete Mix
- 1 ½ cups water
- 1/3 cup vegetable oil
- 1 cup blueberries
- 2 tsp lemon zest
- 1 tsp vanilla extract

### Lemon Vanilla Syrup

- 3 cups Original Syrup
- 1/2 cup fresh lemon juice
- 1 tbsp vanilla extract

## How to make it

1. Preheat waffle iron to 375°F. Combine water, oil, vanilla and Pearl Milling Company™ Mix, and whip until lumps disappear. Fold in blueberries and lemon zest until combined. Allow batter to sit for 10 minutes.
2. Pour 1/2 cup of batter onto the hot waffle iron, spreading the batter evenly. Close the waffle iron and bake 2-3 minutes or until steaming stops.
3. Serve with Lemon Vanilla Syrup.

[title]Lemon Vanilla Syrup

5. Whisk together all ingredients until combined.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	6

## Made with



Original Complete Mix