Waffles with hot blueberries and whipped cream

1 Carefully wash the blueberries in a sieve, then heat in a small pot together with a bit of sugar and the lemon juice (amounts up to taste). Let the mixture simmer for a few minutes.

2 The waffle recipe is quite simple. Heat up the waffle iron and brush it lightly with butter if needed. Whisk soft butter and sugar together in a bowl.

3 Now add the three eggs individually and beat the mix well after each one. Add the flour, the baking powder, a pinch of salt as well as the milk, the cream & cinnamon. Depending on how you prefer the batter (more or less dense) feel free to vary the amount of flour, a good starting point is 200g.

4 Pour batter into the center of the lower half of the waffle maker. Try not to use too much batter, the dough will rise a bit (and potentially make a mess). Bake them for a few minutes (3-5) until they become golden brown. Serve with freshly whipped cream and the hot blueberry compote. Lightly dust with confectioners' sugar. And don't forget to check the color of your blue teeth and tongue afterwards...

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Recipe source: Dr. Oetker - Waffeln, p.56, adapted

Prep time: 15min., baking: 15-20min.

Ingredients (yields 6 waffles):

* waffles:
* 100g butter
* 100g sugar
* 3 eggs
* 200-250g flour
* 1 tsp baking powder
* a pinch of salt
* 100ml milk
* 100ml heavy cream
* 1 tsp cinnamon
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* blueberry compote:
* blueberries (wild)
* lemon juice
* sugar
*
* topping:
* freshly whipped cream
* confectioners' sugar

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