

Belgian Waffles

By Samantha Seneviratne

Published May 1, 2025

Total Time 35 minutes

Prep Time 5 minutes

Cook Time 30 minutes

Rating ★ ★ ★ ★ ★ (67)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

These waffles tick all the boxes. They're light, crisp, delicately sweetened and will make your kitchen smell like heaven as they cook. Belgian waffles are thicker than standard waffles and are often leavened with yeast. This version uses baking powder and whipped egg whites to make it easy to cook up big, crisp fragrant waffles without a lot of foresight. There are two important factors that ensure the lightest, crispiest waffles. First, make sure that your waffle iron is very hot and that the waffles are cooked through completely and well-browned. Secondly, when ladling batter into the waffle iron, make sure to completely fill the wells. Crisp edges can only develop if the batter makes contact with all of the grooves.

INGREDIENTS

Yield: 4 to 6 waffles

2 large eggs

2 cups/480 milliliters whole milk

½ cup/113 grams unsalted butter,
melted and cooled slightly

¼ cup/50 grams granulated sugar

1 tablespoon vanilla extract

2 cups/256 grams all-purpose
flour

2 teaspoons baking powder

1 teaspoon kosher salt (such as
Diamond Crystal)

Cooking spray, if needed

Powdered sugar, maple syrup or
whipped cream, or serving

PREPARATION

Step 1

Heat a Belgian waffle maker until very hot.

Step 2

Separate the eggs into two medium bowls (reserve bowl with whites for the next step). To bowl with yolks, whisk in milk, melted butter, granulated sugar and vanilla. Add the flour, baking powder and salt and whisk gently to just combine. Do not overmix; some lumps are OK. Set aside.

Step 3

Using a clean whisk, beat the egg whites until stiff peaks form, about 2 minutes. Add the egg whites to the batter and, with the whisk or a large rubber spatula, fold into the batter by gently scooping up some of the batter from the bottom and folding it over the whites on the top, rotating the bowl and repeating until no streaks are visible.

Step 4

If your waffle iron is not well-seasoned, lightly coat with cooking spray. Pour 1 to 1½ cups of batter into the well of the waffle maker (making sure to fill the well completely) and spread it out evenly. Cook according to the manufacturer's directions until the waffle is a deep golden brown, 4 to 6 minutes. Repeat with remaining batter. Serve immediately with powdered sugar, maple syrup or whipped cream, if desired.

TIP

Cool leftover waffles completely on a wire rack, transfer to a resealable plastic bag and freeze for up to 1 month. To serve, toast frozen waffles on medium until warmed through and crisp, about 6 minutes.

Private Notes

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