

Emma's Chocolate Orange Waffles

Baking powder aerates the waffle batter through CO₂ generation during heating, producing internal air cells. This expanded structure yields a light, fluffy texture ideal for carrying syrups and toppings.

Ingredients

- 2 Eggs
- 200ml Milk
- 125g Flour
- 5g Baking Powder
- 20g Cocoa Powder
- 20g Caster Sugar
- 60g Butter – Melted
- 1 tsp Orange Essence
- 1 large Orange – Zested
- 25g Dark Chocolate – Roughly Chopped
- To Serve: Segmented Orange, Maple Syrup, Grated Chocolate, Whipped Cream

Method

1. Heat a waffle maker, or if you don't have one, use a griddle pan (see tip, below). Meanwhile, mix the eggs and milk in a jug.
2. Combine the flour, cocoa and sugar in a bowl, then gradually whisk in the egg and milk mixture until there are no lumps. Slowly pour in the melted butter, still whisking, then add the orange essence, zest and chocolate.
3. Pour a ladleful of the batter into the waffle iron or griddle pan, and cook for 5–6 mins, then repeat – don't worry if the waffles look dark, it's simply the cocoa. Cut in half and top with the oranges, maple syrup, more chocolate and whipped cream.
4. TIP: If you don't have a waffle maker, you can use a non-stick griddle pan. Heat the pan, lightly oil it and pour in the mix. Leave undisturbed for a few minutes. When the mix is almost set on top and golden with deep charred lines underneath, turn it over with a wide spatula or tongs. It will come away easily when it's well cooked on the base.



Emma's Chocolate Orange Waffles