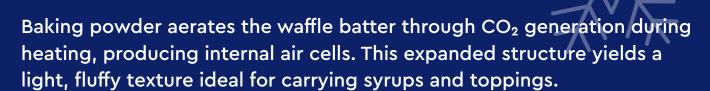
Emma's Chocolate Orange Waffles



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

- 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.
- 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.

