

UFFDA Shop

Fine Scandinavian Gifts



Corner Main & Bush St., Across from St. James Hotel

Downtown Red Wing • 388-8436

Waffle Hearts

(Vaffelhjerter)

3 eggs
 $\frac{1}{2}$ cup (1 stick) melted butter
1 cup milk
2 tsp. Vanilla
2 cups flour
 $\frac{1}{2}$ cup sugar
1 Tbsp. Baking powder
 $\frac{1}{2}$ tsp. Salt

Combine and sift flour, sugar, baking powder and salt. Set aside. Beat eggs in bowl until thick. Beat milk, butter and vanilla into eggs. Add dry ingredients, beating well. Bake in [waffle iron](#) and serve with jam and/or whipped cream.

Norwegians eat vafler for dessert. These waffles are thinner, smaller and sweeter than American waffles. Although served anytime, they are often served as kveldsmat, the light evening meal, with jam and whipped cream, and perhaps fruit and/or cheese.