

Ingredients

Waffles

- 2 c. all purpose flour
- 2 Tbsp. sugar
- 1 tsp. table salt
- 1 c. buttermilk
- ½ tsp. baking soda
- ½ c. mascarpone cheese
- 2 eggs
- 1 tsp. vanilla extract
- ¼ c. butter, melted
- 1 Tbsp. instant coffee

Mascarpone Topping

- 1 c. mascarpone cheese
- 2 Tbsp. Dutch-processed cocoa powder
- 1 Tbsp. dark rum
- 2 Tbsp. sugar

Tiramisu Waffles



Instructions

Waffles

1. Combine flour, sugar, salt, and baking soda in a large bowl.
2. Whisk together buttermilk, mascarpone, eggs, vanilla, butter, and coffee.
3. Gently combine dry and wet ingredients.
4. Make waffles according to KWI instructions.

Mascarpone Topping

1. While waffles cook, in a standing mixer with a paddle attachment, or with a hand mixer, or with a wooden spoon, beat mascarpone until smooth and fluffy.
2. Add cocoa powder, sugar, and rum and beat until combined.
3. Top waffles with chocolate mascarpone mixture.

Optional:

4. Sift Dutch-processed cocoa powder over waffles.
5. Mix maple syrup and rum to taste and drizzle over waffles.

