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Waffles with Raspberry & Chocolate Sauce

Delicious homemade waffles topped with a sweet and tangy raspberry sauce and drizzled with rich chocolate sauce. Perfect for a weekend brunch or special occasion breakfast.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

250 g	All-Purpose Flour
50 g	Sugar
2 tsp	baking powder
1 tsp	salt

250 ml	Milk
2 units	Eggs
50 g	Butter
200 g	Raspberries
50 g	Sugar
50 ml	Water
100 g	dark chocolate
100 ml	Heavy Cream

Directions

Step 1

In a large mixing bowl, combine the flour, sugar, baking powder, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

In a separate bowl, whisk together the milk, eggs, and melted butter.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

Pour the wet ingredients into the dry ingredients and mix until just combined.

Prep Time: 3 mins

Cook Time: 0 mins

Step 4

Preheating

Preheat a waffle iron and lightly grease with cooking spray.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Cooking

Pour the batter onto the waffle iron and cook according to the manufacturer's instructions.

Prep Time: 0 mins

Cook Time: 10 mins

Step 6

Boiling

While the waffles are cooking, prepare the raspberry sauce. In a small saucepan, combine the raspberries, sugar, and water. Cook over medium heat until the raspberries

break down and the sauce thickens slightly.

Prep Time: 5 mins

Cook Time: 5 mins

Step 7

Melting

In another small saucepan, melt the dark chocolate and heavy cream together over low heat, stirring until smooth.

Prep Time: 2 mins

Cook Time: 3 mins

Step 8

Serving

Serve the waffles topped with the raspberry sauce and drizzled with the chocolate sauce.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 315 kcal

Fat: 20 g

Protein: 6 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	4 g	10.53%	16%
Sugars	12 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	10 g	45.45%	58.82%
Fat	20 g	71.43%	80%
Cholesterol	100 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	8 iu	0.89%	1.14%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	1 mcg	6.67%	6.67%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	300 mg	13.04%	13.04%
Calcium	15 mg	1.5%	1.5%
Iron	10 mg	125%	55.56%
Potassium	200 mg	5.88%	7.69%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas Easter

Meal Type

Breakfast Brunch Lunch Dinner Snack

Course

Drinks Breads Snacks Sauces & Dressings

Cultural

Chinese New Year Diwali Christmas

Cost

Under \$10

Demographics

Kids Friendly Teen Friendly Allergy Friendly

Diet

Volumetrics Diet Paleo Diet

Difficulty Level

Easy

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