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## Chocolate Waffles with Berries ♦♦

Delicious chocolate waffles topped with fresh berries. Perfect for breakfast or brunch.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 10 mins

**Total Time:** 25 mins

**Recipe Yield:** 300 grams

**Number of Servings:** 4

**Serving Size:** 75 g

### Ingredients

<b>200 g</b>	All-Purpose Flour
<b>30 g</b>	Cocoa Powder
<b>50 g</b>	Sugar
<b>2 tsp</b>	baking powder
<b>1 tsp</b>	salt
<b>2 units</b>	Eggs
<b>250 ml</b>	milk

50 g	butter
1 tsp	vanilla extract
200 g	fresh berries

## Directions

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### Step 1

Mixing

In a large bowl, whisk together the flour, cocoa powder, sugar, baking powder, and salt.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

Mixing

In a separate bowl, beat the eggs. Add milk, melted butter, and vanilla extract. Mix well.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

Mixing

Pour the wet ingredients into the dry ingredients. Mix until just combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Waffle iron

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

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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## Step 5

Plating

Serve the chocolate waffles topped with fresh berries.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 350 kcal

**Fat:** 10 g

**Protein:** 10 g

**Carbohydrates:** 55 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	55 g	100%	110%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A
Saturated Fat	5 g	22.73%	29.41%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Fat	10 g	35.71%	40%
Cholesterol	100 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	3 mcg	20%	20%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	400 mg	17.39%	17.39%
Calcium	15 mg	1.5%	1.5%
Iron	15 mg	187.5%	83.33%
Potassium	300 mg	8.82%	11.54%
Zinc	1 mg	9.09%	12.5%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	12 mcg	21.82%	21.82%

## Recipe Attributes

### Events

Christmas Mother's Day

### Meal Type

Breakfast Brunch Lunch Supper

### Nutritional Content

Low Calorie High Protein

### Course

Desserts Drinks Breads Salads Soups Snacks Sauces & Dressings

### Cultural

Chinese New Year Cinco de Mayo Diwali Hanukkah Oktoberfest

Passover

### Difficulty Level

Easy

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