

The Pampered Chef®
Waffle Berry Pudding
Recipe

2 packets (240 g each) waffles
150 g white chocolate, chopped, divided
300 g frozen raspberries, divided
55 g caster sugar
1 tablespoon plain flour
500 ml soured cream or crème fraîche
3 eggs
1/2 teaspoon vanilla extract
2 tablespoons icing sugar
Vanilla ice cream, to serve (optional)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Using **Utility Knife**, cut waffles into 2.5 cm pieces. Coarsely chop white chocolate on **Cutting Board** using **Food Chopper**. Place half of waffles in **Deep Dish Baker**. Sprinkle with half of chopped white chocolate and half of raspberries; repeat layers.
- 2 Place baker in microwave oven. Microwave, uncovered, on HIGH 3 minutes or until raspberries are defrosted.
- 3 Combine caster sugar and flour in **Classic Batter Bowl**; add soured cream, eggs and vanilla extract. Whisk until well blended using **Stainless Whisk**. Spoon mixture evenly over top of raspberries using **Small Mix 'N Scraper®**.
- 4 Bake 30-35 minutes or until golden brown and set in centre. Remove from oven; cool 10 minutes. Sprinkle with sifted icing sugar. Serve with ice cream, if desired.

Liisa's note – I used half fat crème fraiche and fresh raspberries

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