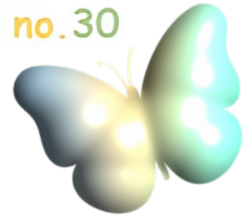


OH MY! GOD

How to make Strawberry Waffles By
Ms. Suratchaani Chaibumrung Class 4/2 no.30
Present to Ms. Netdaw Nilphet



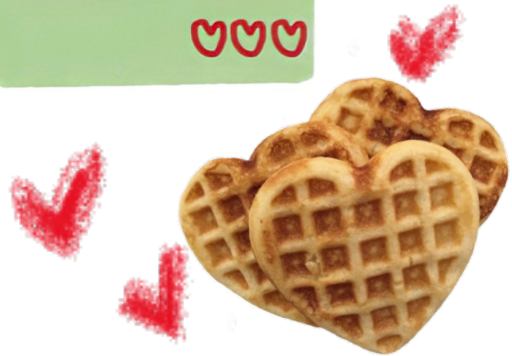
HELLO!

INGREDIENTS 🥬🍌 cute cute ✨

- 1 cup all-purpose flour
- 2 teaspoons sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup sliced strawberry
- 2 tablespoons 1% low-fat milk
- 1 tablespoon vegetable oil
- 1 large egg

Boo!

lee
mlee



DIRECTIONS 🍌 🍓 🍷 🍷 🍷 🍷 🍷 🍷

Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, sugar, baking powder, and salt in a medium bowl; make a well in center of mixture.

Place strawberries, milk, oil, vanilla, and egg in a blender; process until smooth. Add pureed strawberry mixture to flour mixture, stirring just until moist.

Coat a waffle iron with cooking spray; preheat. Spoon about 1/4 cup batter per 4-inch waffle onto hot waffle iron; spread batter to edges.

Cook 5 to 6 minutes or until steaming stops; repeat with remaining batter. Serve hot with warm Buttered Strawberry Sauce.

