



Stone Fruit Waffles



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Introduction

Stone fruit waffles are a delightful way to celebrate the bounty of summer. These waffles are light, fluffy, and bursting with the sweet flavors of fresh stone fruits like peaches, plums, or cherries. They can be enjoyed for breakfast or as a special dessert, and can be topped with whipped cream, syrup, or additional fruits. This recipe is easy to follow and is sure to impress your family and friends.

Detailed Ingredients with measures

Flour: 1 ½ cups

Baking powder: 2 teaspoons

Sugar: 2 tablespoons

Salt: ½ teaspoon

Eggs: 2 large

Milk: 1 cup

Butter: ½ cup, melted

Vanilla extract: 1 teaspoon

Fresh stone fruits (chopped): 1 cup

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 35 minutes

Yield: 4 servings



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Detailed Directions and Instructions

Step 1: Prepare the Waffle Batter

In a mixing bowl, combine the dry ingredients, including flour, baking powder, and salt. In another bowl, whisk the wet ingredients, such as milk, eggs, and melted butter, until smooth. Gradually mix the wet ingredients into the dry ingredients until just combined.

Step 2: Fold in the Stone Fruits

Chop your choice of stone fruits, like peaches or plums, into small pieces. Gently fold these into the waffle batter, ensuring they are evenly distributed without overmixing.

Step 3: Preheat the Waffle Iron

Preheat your waffle iron according to the manufacturer's instructions. Ensure it is properly heated for optimal cooking results.

Step 4: Cook the Waffles

Once the waffle iron is ready, lightly grease it with cooking spray or brush it with melted butter. Pour an appropriate amount of batter into the center of the waffle iron, close the lid, and cook until the waffles are golden brown and crisp.

See also Crock Pot Lemon Blueberry Cobbler

Step 5: Serve the Waffles

Carefully remove the waffles from the iron and serve immediately. They can be topped with syrup, whipped cream, or additional fresh stone fruit for extra flavor.

Notes

Serving Suggestions

These waffles are versatile and can be served with a variety of toppings, such as maple syrup, honey, or yogurt.

Storage Instructions

Leftover waffles can be stored in an airtight container in the refrigerator for up to 2 days. To reheat, use a toaster or oven to restore their crispiness.

Freezing Waffles

You can freeze the waffles for longer storage. Place them in a single layer on a baking sheet to freeze, then transfer to a zip-top bag once frozen.

Fruit Variations

Feel free to experiment with different types of stone fruits or even mix in berries for added flavor.



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Cook techniques

Whipping Egg Whites

Whipping egg whites to stiff peaks is a crucial technique in this recipe. It helps to create a light and airy texture in the batter, making the waffles fluffy.

Folding Ingredients

Folding is an important technique when combining whipped egg whites with the batter. This method ensures that you maintain the aeration while mixing ingredients gently.

Preheating the Waffle Iron

Preheating your waffle iron is essential for achieving a crisp exterior while ensuring the inside is cooked perfectly. It helps to create that desired golden-brown color.

Using Fresh Stone Fruits

Incorporating fresh stone fruits like peaches or plums adds natural sweetness and moisture to the waffles. Choosing ripe fruits can elevate the flavor profile significantly.

Adjusting Cooking Time

Keep an eye on the cooking time to avoid undercooking or burning your waffles. It might vary depending on the waffle iron, so checking for doneness is key.

See also [Garlic Bread Grilled Cheese](#)

FAQ

Can I use frozen stone fruits instead of fresh?

Yes, you can use frozen stone fruits, but make sure to thaw and drain them before adding to the batter to prevent excess moisture.

How can I make these waffles gluten-free?

To make gluten-free waffles, substitute regular flour with a gluten-free blend, ensuring that it contains xanthan gum for better structure.

Can I make the batter ahead of time?

It is best to use the batter immediately after preparation, but you can store it in the fridge for a few hours. Be sure to re-whip before cooking.

What toppings work well with these waffles?

These waffles are delicious with fresh fruit, whipped cream, maple syrup, or yogurt. You can customize your toppings based on personal preference.

How do I store leftover waffles?

Leftover waffles can be stored in an airtight container in the refrigerator for up to 2 days. For longer storage, consider freezing them and reheating in a toaster or oven.



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Conclusion

The stone fruit waffles recipe is a delightful way to enjoy the seasonal goodness of fruits like peaches, plums, and cherries. Their natural sweetness and juicy texture elevate the classic waffle to a new level, making them perfect for breakfast or brunch. With a few simple ingredients and the right technique, you can create a deliciously satisfying dish that captures the essence of summer in every bite.

More recipes suggestions and combination

Berry Bliss Waffles

Combine mixed berries such as strawberries, blueberries, and raspberries for a fresh and vibrant waffle experience.

Cinnamon Apple Waffles

Incorporate diced apples and a sprinkle of cinnamon for a warm, comforting flavor reminiscent of a classic apple pie.

See also [Cream Cheese Pineapple Dip with 5 Ingredients](#)

Pineapple Coconut Waffles

Mix crushed pineapple and shredded coconut into the batter for a tropical twist that transports you to sunny beaches.

Chocolate Chip Banana Waffles

Add chocolate chips and mashed bananas to create sweet, indulgent waffles that are perfect for breakfast or dessert.

Spiced Pear Waffles

Introduce diced pears and a hint of nutmeg to your waffles for a fragrant and delicious autumn-inspired treat.

Nutty Almond Waffles

Incorporate almond extract and chopped almonds for a nutty flavor that's both unique and satisfying.

Caramelized Peach Waffles

Top your waffles with caramelized peaches and a drizzle of honey for an elevated and decadent dish.

Zesty Lemon Waffles

Add lemon zest and juice to your batter for a refreshing citrusy twist that brightens up your meal.



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