

# JAN BRAAI'S BRAAIED WAFFLES

**Suitable for  
breakfast is the most  
important meal.**

Check out how Jan Braai made waffles on his griddle pan on his **Apex Series 6 Burner Gourmet Plus Patio Gas Braai**. Now that's what we call a delicious breakfast!



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Prep time: 15 minutes  
Cook time: 20 minutes  
Serves 2 people

## INGREDIENTS

1 cup Flour  
3/4 cup milk  
1 tot sugar  
1/2 tot Baking powder  
1 egg  
1 tot butter, melted  
1 packet streaky bacon  
Honey, for serving

## INSTRUCTIONS:

1. Mix all the ingredients together for the batter.
2. Spray your griddle pan with non stick cooking spray and add a bit of oil.
3. Heat your griddle pan over the fire and place big spoonfuls of the batter on the griddle pan. Let this cook for 2 minutes and turn to cook the other side also.
4. On the side, braai your bacon in a hinged grid over hot coals, or on a fire proof pan.
5. Serve the waffles with bacon and drizzled with honey all over.

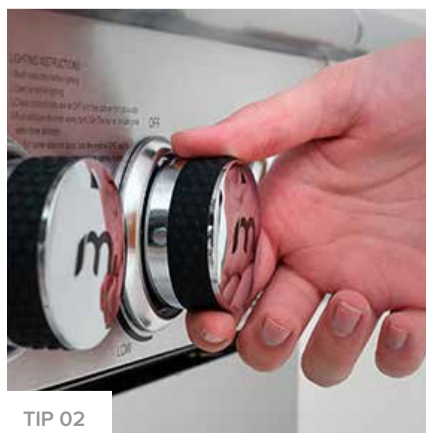


## MEGAMASTER RECIPE TIPS



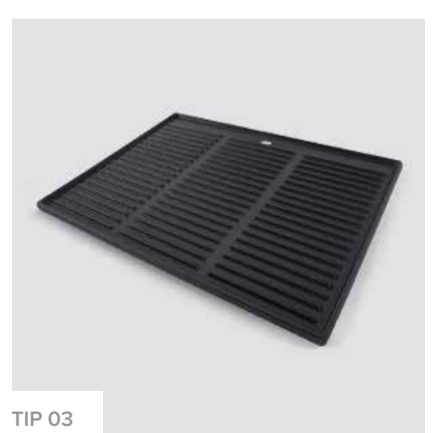
TIP 01

Always preheat your Gourmet Plus cast iron plates for at least 10 minutes before you plan on braaiing.



TIP 02

Regulate the heat of the pan by letting it preheat on low heat. Once cast iron gets hot, it will stay hot and possibly burn the waffles.



TIP 03

Don't have a Gourmet Plus? Use our Steak Plate or Round Pan.