



[Flag Waffle Recipe](#)

Recipe found on AnnsEntitledLife.com

Flag Waffle Ingredients:

- 1 cup All-purpose Flour
- 2 TBSP Sugar
- 2 TBSP Brown Sugar
- ½ TBSP Baking Powder
- Pinch salt
- 1 Egg
- ¾ cup Milk
- 1/3 cup Vegetable Oil
- 2 TBSP fresh Blueberries
- ½ cup fresh Strawberries, diced
- ½ cup canned Whipped Cream

Flag Waffle Directions:

- Combine flour, sugar, brown sugar, baking powder, and pinch of salt in a medium sized mixing bowl and blend together.
- Add in egg, milk, and oil; mix well.
- Spray the top and bottom on your waffle maker with your nonstick cooking spray.
- Pour your batter into your waffle maker just enough so you cannot see the bottom.
- Cook on medium heat until timer/light goes off. (Open the waffle maker, if it doesn't look completely done, cook another 30 seconds)
- Unplug waffle maker and carefully remove the waffle.

- Wash your fresh berries and dice your strawberries into small squares.
 - Fill the left corner of your waffle with blueberries.
 - Place your strawberries onto your waffles in three stripes.
 - Use your whipped cream to fill the empty stripes between the strawberries.
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- Makes two flag waffles.