

Mocha Chocolate Waffles

With Coffee-Flavored Whipped Cream

Yield

About 6–8 waffles

Prep Time

- **Infusion:** 10 minutes + overnight steep
- **Batter & Cooking:** 20 minutes

Total Time

Overnight + 30 minutes

Ingredients

Coffee Infusion (prepare the day before)

- $\frac{3}{4}$ cup milk
- 5 Tbsp finely ground coffee (espresso or French Roast recommended)

Dry Ingredients

- 2 cups (240 g) all-purpose flour
- 4 Tbsp (28 g) unsweetened dark cocoa powder
- 3 Tbsp (38 g) granulated sugar
- 1 Tbsp (8 g) cornstarch
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp fine salt

Wet Ingredients

- 2 large eggs
- $\frac{1}{3}$ cup (80 ml) vegetable oil
- 1 $\frac{1}{2}$ cups (360 ml) buttermilk

- *Or, for a regular-milk version: 2 cups milk + 1 Tbsp baking powder (omit the baking soda).*

Coffee-Flavored Whipped Cream

- 1 cup (240 ml) heavy whipping cream, cold
 - 1 Tbsp granulated sugar
 - 1–2 tsp instant coffee granules **or** coffee concentrate
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Equipment

- Waffle iron (preheated to at least 350 °F/175 °C)
 - Fine-mesh strainer
 - Mixing bowls
 - Whisk
 - Measuring cups & spoons
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Instructions

1. Steep the Coffee (Day Before)

1. In a small saucepan or microwave-safe container, heat $\frac{3}{4}$ cup milk until just below boiling.
2. Stir in the ground coffee, cover, and refrigerate overnight to steep.

2. Prep & Preheat (Day Of)

1. Preheat your waffle iron to **350 °F (175 °C)**.
2. Lightly grease the plates and rotate the iron every minute or so as it heats—this ensures even temperature and prevents sticking.

3. Make the Batter

1. **Combine dry ingredients:** In a medium bowl, whisk together flour, cocoa powder, sugar, cornstarch, baking soda, and salt.
2. **Beat wet ingredients:** In a large bowl, whisk eggs and vegetable oil until smooth.

3. **Strain infusion:** Pour the coffee-steeped milk through a fine-mesh strainer into a measuring cup, discarding the grounds.
4. **Measure liquids:** Add enough buttermilk to the strained coffee-milk to reach a total of 2 cups of liquid.
5. **Mix wet + dry:** Pour the coffee-buttermilk mixture into the egg-oil bowl and whisk lightly. Pour the wet mixture into the dry ingredients and whisk until just combined—be careful not to overmix.
 - **Texture check:** The batter should flow easily off a spoon, not mound stiffly. If it's too thick, stir in a little extra buttermilk (1 Tbsp at a time).

4. Cook the Waffles

1. Scoop or pour batter into the preheated waffle iron (amount will depend on your iron's size).
 2. Close and cook according to manufacturer's instructions, usually **3–5 minutes**, until crisp and springy.
 3. Transfer to a wire rack (not a plate) to keep waffles crisp while you cook the rest.
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Coffee-Flavored Whipped Cream

1. In the bowl of a stand mixer fitted with the whisk attachment (or using a hand mixer), combine cold heavy cream and sugar.
 2. Whip on medium speed until soft peaks form—about 2 minutes.
 3. Add instant coffee or coffee concentrate, then continue whipping to stiff peaks—be careful not to overwhip.
 4. Taste and adjust sweetness or coffee intensity as desired.
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Serving Suggestions & Notes

- **Serving:** Top waffles with a dollop of coffee whipped cream and a dusting of cocoa powder or a drizzle of maple syrup.
- **Make-Ahead:** Batter can rest for up to 30 minutes before cooking—this can help with extra-tender waffles.

- **Adjustments:** Different flours absorb liquid differently. If your batter seems too thick or cakes in the center, whisk in more buttermilk, tablespoon by tablespoon.
- **Variations:** Fold in mini chocolate chips, or stir ½ tsp vanilla extract into the whipped cream for a sweet twist.

Enjoy your fluffy, chocolate-coffee waffles with a cloud of coffee-kissed whipped cream!