

# Greek Yogurt Waffles

Crispy on the outside and tender on the inside, these Greek Yogurt Waffles are the perfect way to start your day!



**Serves:** 4

## **Ingredients:**

1 cup Chobani Strawberry Greek yogurt plus extra to serve  
1/4 cup honey, plus extra to serve  
1 cup milk  
2 eggs  
1/4 tsp salt  
2 cups plain flour  
Cooking spray or oil  
Strawberries, to serve

## **Method:**

Combine Chobani Strawberry yogurt, honey, milk, eggs, and salt, mixing well until smooth. Then gradually add in the plain flour, stirring until well combined and a thick batter forms.

Preheat your waffle iron according to the manufacturer's instructions. Once hot, lightly grease the waffle iron with cooking spray or oil.

Spoon the batter into the waffle iron, spreading evenly, then close the lid and cook until waffles are golden brown and crispy. Repeat steps with remaining batter.

Serve waffles with Chobani Passionfruit yogurt, strawberries and honey.

[@foodbankswact](https://www.instagram.com/foodbankswact)