



## Chicken pop and waffle with spicy maple syrup

USA | 2 persons

10 mins Preparation | 15 mins Cooking | 25 mins Total Time

This is the ultimate sweet & savory meal. It may sound like an odd combination, but the sweet waffles taste amazing when they are drenched in the spicy maple syrup and eaten with the crispy fried chicken.



### Preparations

#### For the cinnamon buttermilk waffles

1. In a medium mixing bowl whisk together the flour, sugar, baking powder, baking soda, salt and cinnamon.
2. In large mixing bowl whisk together the buttermilk, melted butter and eggs until thoroughly combined. Slowly stir the dry ingredients into the wet ingredients, until just combined.
3. Spray waffle iron with vegetable oil cooking spray then spoon the mix into waffle maker until the surface is completely covered and cook until golden brown according to waffle maker instructions. Repeat with remaining waffle batter.

#### For the hot sauce maple syrup

1. While the waffles cook, whisk the maple syrup and hot sauce together in a small bowl and set aside.

### Ingredients

- \* 400g Country Cuisine's Chicken Popcorn or your choice, defrosted, fried

#### For the cinnamon buttermilk waffles

- \* 2 cups all-purpose flour
- \* 2 tbsp granulated sugar
- \* 2 tsp baking powder
- \* 1 tsp baking soda
- \* 1/2 tsp salt
- \* 1 tsp ground cinnamon
- \* 2 cups buttermilk
- \* 1/2 cup unsalted butter, melted
- \* 2 large eggs

#### For the hot sauce maple syrup

- \* 1/2 cup maple syrup, warmed
- \* 2 tsp hot sauce

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Email: [info@countrycuisine.eu](mailto:info@countrycuisine.eu) | Phone: +31 (0) 314 369 180