

30 minutes

Serves 4-6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

Waffles:

- 1 box (500g) waffle mix, prepared to package instructions
- 2 tsp (10ml) vanilla essence
- 2 pods DAVIDOFF Rich Aroma capsules, prepared on espresso setting (about 60ml)

Syrup:

- 2 pods DAVIDOFF Rich Aroma capsules, prepared on espresso setting
- 1 cup (250ml) dark brown sugar
- ½ cup (125ml) hot water
- 2 cinnamon quills
- Pinch of chilli flakes (optional)

For serving:

- 1 packet (200g) streaky bacon, baked or fried until crispy
- Rocket or Watercress

Method

1. Prepare waffle batter as per packet instructions.
2. Add coffee into batter and stir to combine. Set aside in the fridge for 15 minutes.
3. Bake waffles in a waffle pan for about 5 minutes, or until golden and crisp.
4. Combine syrup ingredients and bring to a boil.
5. Simmer for 8-12 minutes until thick and syrupy. (Remember, once syrup is cool it will be thicker.)
6. Place bacon on a baking sheet and bake at 200°C for 12 minutes.

7. Drizzle or brush with syrup and cook until crispy, about 5-10 minutes more.
8. Serve waffles topped with bacon, generous glug of syrup and rocket or watercress.

- DAVIDOFF Café is a premium coffee brand, created by the DAVIDOFF coffee masters using high quality roasted beans, creating specific flavours for every taste. Choose from five flavours available as instant, pods, ground or beans. New in SA.

For more information, visit www.davidoffcoffee.co.za

[Browse more recipes here.](#)