Daelmans Stroopwafel and coffee

One of our favorite ways to enjoy a Daelmans Stroopwafel on board is to warm it up over a steaming hot cup of coffee or tea. Daelmans calls it “wake the wafel”, a Dutch ritual to get more gooey goodness out of your stroopwafel.

Ingredients

1 Daelmans Stroopwafel
A cup of hot coffee or tea

Instructions

1. Start by placing your stroopwafel on top of your cup.
2. Wait for about two minutes to allow the caramel to get soft – it will transform into a gooey, irresistible indulgence.
3. Your wafel is now “awake.”

Preparation time: 0 min.
Cooking time: 10 min.
Total time: 10 min.