

Egg Waffle

Learn to make authentic Hong Kong egg waffles (gai daan jai) at home! Crispy outside, fluffy inside with our easy recipe and expert tips.

10	5	15	2
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS

Egg Waffle

Ingredients

- 2 egg
- 3 cup flour
- 1 cup milk
- 1 cup granulated sugar
- 2 tbsp corn starch
- 1 tsp baking powder
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

1 Prepare the Wet Ingredients

Crack 2 eggs into a large mixing bowl and whisk vigorously for 30 seconds until frothy. Add 2 tablespoons sugar and whisk until well combined and slightly pale, about 1 minute.

2 Pour in 1 cup milk and 1 teaspoon vanilla extract, whisking until the mixture is smooth and uniform with no streaks.

3 Combine Dry Ingredients

In a separate bowl, whisk together 1 cup all-purpose flour, 1 cup cornstarch, 1 teaspoon baking powder, and 1 teaspoon salt until evenly distributed with no lumps.

4 Make the Batter

Add the dry ingredients to the wet ingredients in three additions, whisking gently after each addition until just combined. Stop mixing as soon as no dry flour is visible - a few small lumps are fine.

5 Heat the Waffle Iron

Preheat your egg waffle iron to medium-high heat according to manufacturer's instructions, typically 2-3 minutes. Lightly brush both sides with oil or spray with cooking spray.

6 Cook the Waffles

Pour enough batter to fill the bubble molds about 3/4 full without overflowing when closed. Close the iron and cook for 3-4 minutes until the waffle is golden brown and crispy on the outside.

7 Shape and Serve

Remove the hot waffle immediately and quickly roll it into a cone or cylinder shape while it's still pliable, about 10-15 seconds. Serve

warm for the best crispy texture.

Tips

Preheat your egg waffle iron thoroughly – this is crucial for achieving the signature crispy exterior and proper bubble formation.

Don't overmix the batter; whisk just until ingredients are combined to maintain the light, airy texture.

Use the right amount of batter – overfilling creates thick, dense waffles while underfilling results in incomplete bubbles.

Grease the iron between each batch, even with non-stick surfaces, to ensure easy release and prevent sticking.

Work quickly when shaping – roll or fold the waffles immediately after cooking while they're still pliable and hot.

Let the batter rest for 5-10 minutes before cooking to allow the flour to fully hydrate for better texture.

Clean the waffle iron while it's still warm but not hot – this makes removal of any stuck batter much easier.

Store leftover batter covered in the refrigerator for up to 24 hours, but bring to room temperature before using.