

Stroopwafels

Make authentic Dutch stroopwafels at home! Crispy waffle cookies filled with sweet caramel syrup. Traditional recipe with step-by-step instructions.

30 min

PREP

20 min

COOK

50 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup heavy cream
- 2 egg
- 1 cup milk
- 1 tsp cinnamon
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Make the waffle dough**

Melt 1 cup butter in a small saucepan or microwave until completely liquid. In a large mixing bowl, whisk together the melted butter, 1 cup granulated sugar, 2 eggs, 1 cup warm milk, and 1 teaspoon vanilla extract until smooth and well combined.
- 2** In a separate bowl, whisk together 2 cups all-purpose flour, 1 teaspoon ground cinnamon, 1 teaspoon salt, and 1 teaspoon active dry yeast until evenly distributed.
- 3** Add the flour mixture to the wet ingredients and stir until a soft, slightly sticky dough forms. If the dough is too wet to handle, add flour 1 tablespoon at a time until manageable.

- 4 Cover the bowl with a clean kitchen towel and let rise in a warm place for 1 hour, until the dough has doubled in size.
- 5 **Cook the waffles**

Preheat your stroopwafel iron or regular waffle maker according to manufacturer's instructions. Divide the risen dough into 12 equal portions and roll each into a smooth ball about the size of a golf ball.
- 6 Place one dough ball in the center of the hot waffle iron and close firmly to flatten. Cook for 1-2 minutes until golden brown and crispy on both sides.
- 7 Remove the hot waffle and immediately slice it horizontally in half using a sharp knife, creating two thin rounds. Work quickly while the waffle is still warm and pliable. Repeat with remaining dough balls.
- 8 **Make the caramel filling**

In a medium saucepan, combine 1 cup brown sugar, 1/2 cup butter, 1/4 cup heavy cream, and 1 teaspoon ground cinnamon. Cook over medium heat, stirring constantly, for 5-7 minutes until the mixture is smooth, bubbling, and thick enough to spread.
- 9 **Assemble the stroopwafels**

Working quickly while both components are still warm, spread a thin layer of caramel filling on the bottom half of each sliced waffle using a knife or small offset spatula.
- 10 Place the top waffle half over the caramel and press gently to spread the filling to the edges without squeezing it out. Place on a wire rack and let cool completely for 15-20 minutes before serving.

Tips

Use a stroopwafel iron or set your regular waffle maker to a lower temperature setting to achieve thin, crispy waffles that won't be too thick to slice.

Work quickly when slicing the hot waffles horizontally - they become too brittle to cut cleanly once they cool completely.

Let the dough rise properly for the best texture. The yeast creates the characteristic light, crispy layers that make authentic stroopwafels.

Make sure your caramel filling is the right consistency - it should spread easily but not be so thin that it runs out the sides when assembled.

Roll your dough balls to about golf ball size to ensure the final waffles are the proper thickness for slicing and filling.

If stroopwafels become too hard during storage, warm them gently over a hot beverage or in the microwave for 10-15 seconds to restore flexibility.

Keep filled stroopwafels on a wire rack while the caramel sets to prevent them from becoming soggy on the bottom.

For even caramel distribution, use a offset spatula or knife to spread the filling all the way to the edges before sandwiching the layers.