

## Crispy Red Velvet Waffles with Strawberries and Cream

Irresistible Red Velvet Waffles



**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Red Velvet Waffles:

- 1 1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 cup granulated sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup buttermilk (or 1 cup milk + 1 tbsp lemon juice or vinegar)
- 2 large eggs
- 1/2 cup unsalted butter, melted
- 1 tsp vanilla extract
- 1 tbsp red food coloring (adjust for intensity)

Cooking spray or butter for waffle iron

For the Cream Cheese Glaze (Optional but highly recommended):

- 4 oz cream cheese, softened
- 1/2 cup powdered sugar
- 2-3 tbsp milk (adjust for consistency)
- 1/2 tsp vanilla extract

For Toppings:

- Fresh strawberries, sliced
- Whipped cream (optional)
- Maple syrup (optional)

### DIRECTIONS

- 1.** Make the Batter: In a large bowl, whisk together the flour, cocoa, sugar, baking powder, baking soda, and salt. In another bowl, combine buttermilk, eggs, melted butter, vanilla, and red food coloring. Pour the wet mixture into the dry ingredients and stir until just combined. Don't overmix-a few lumps are fine!
- 2.** Preheat the Waffle Iron: Follow your waffle iron's instructions for preheating. Lightly grease with cooking spray or butter.
- 3.** Cook the Waffles: Scoop the batter into the waffle iron (amount varies by model). Close and cook for 3-5 minutes or until waffles are crisp and fully cooked. Transfer to a wire rack to keep them crispy while you make more.
- 4.** Make the Cream Cheese Glaze: Beat softened cream cheese until smooth. Add powdered sugar, milk, and vanilla extract. Mix until pourable. Add more milk if needed for a thinner consistency.
- 5.** Serve: Stack the waffles and top with strawberries, drizzle the cream cheese glaze, and add whipped cream or maple syrup if desired.

