

Hong Kong Egg Waffle

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-waffle-ball>

Ingredients:

- 5 ounces cake flour
- 1 ounce potato starch or tapioca starch
- 1/2 ounce custard powder
- 1/4 ounce baking powder
- 5 ounces sugar
- 2 large eggs
- 140 milliliters water
- 2 tablespoons evaporated milk
- 2 tablespoons vegetable oil

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 74 grams
3. Cholesterol: 110 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 270 milligrams
9. Sugar: 39 grams

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