

Dark Chocolate Waffles

Joking aside, these waffles, which I've adapted from Lisa Yockelson's [Chocolate Chocolate](#), are pretty much the ideal Valentine's Day breakfast. Even with my changes, which cut out a fair amount of sugar and fat, they're still rich and sweet. Do us all a favor and don't flood them with syrup. A little goes a long way.

Makes 4-1/2 six-inch waffles (serves 4, 6, or 8, depending on the size of the eaters)

1-1/2 cups all-purpose flour
2/3 cup cocoa powder, sifted
1-3/4 teaspoons baking powder
1/4 teaspoon baking soda
2 teaspoons instant espresso powder
3/4 cup granulated sugar
Pinch salt
2 eggs
1/3 cup sour cream
1 teaspoon vanilla extract
1-1/3 cups 2% milk
1 stick (4 ounces) unsalted butter, melted and cooled
A wee little, tiny bit of maple syrup, for serving

In a large bowl, whisk the flour, cocoa powder, baking powder, baking soda, espresso powder, sugar, and salt.

In a separate large bowl, whisk the eggs, sour cream, vanilla, and milk well to combine. Whisk in the melted butter.

Pour the wet ingredients into the dry and fold enthusiastically with a rubber spatula. You don't want to stir the dickens out of it, but you do want to get all the dry ingredients evenly moistened, with no powdery pockets hiding out on the bottom of the bowl.

Set aside for a good 5 minutes while you preheat your waffle iron.

Coat the waffle iron with nonstick spray and scoop 1 cup of batter into the center. (Use a measuring cup to avoid under- or over-filling the iron.) Cook according to manufacturer's directions. Mine took 4-1/2 minutes per waffle. You want them set and cooked through, but not hard. Carefully remove to a plate. Repeat with remaining batter.

Serve plain, or with a touch of maple syrup. Stake your territory with a heart-shaped flag, if desired.