

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 min

PREP

5 min

COOK

15 min

TOTAL

2

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.