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Buttermilk Waffles

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INGREDIENTS:

- 1) 390 Grams Of All-Purpose Flour (3 Cups)
- 2) 13.8 Grams Of Baking Powder (1 Tbls)
- 3) 3.45 Grams Of Baking Soda (3/4 Tsp)
- 4) 4.8 Grams Of Salt, Kosher (1 Tsp)
- 5) 169.5 Grams Of Butter, Unsalted, Melted (12 Tbls)
- 6) 3 Large Eggs (Lightly Beaten)

INSTRUCTIONS:

- 1) Preheat waffle iron. Put rack in middle of the oven and preheat to 200*f
- 2) Whisk together flour, baking powder, baking soda, and salt in a large bowl. Add buttermilk, butter, and eggs and stir until smooth (batter will be thick).
- 3) Brush waffle iron lightly with vegetable oil, if necessary, and spoon batter into waffle iron, using 1/2 cup batter for each 4" square belgian waffle, or 1/4 cup batter for each 4" square standard waffle - spreading the batter evenly. Cook according to machine's instructions. Transfer to a baking sheet and keep warm, uncovered in oven.

BREAKFAST
