

## BREAD

# Waffles



### INGREDIENTS

**1 ½ C - white unbleached flour**

**½ C - whole wheat flour**

**1 tsp - baking powder**

**½ tsp - baking soda**

**1 tsp - salt**

**4 T - unsalted butter, melted**

**3 large eggs**

**2 C - buttermilk, room temp**

**3 T - sugar**

### DIRECTIONS

Assemble dry ingredients and then wet ingredients.

Pour wet ingredients into the dry and mix. Set batter aside to rest for 5 minutes (or can refrigerate up to 1 hour).

Preheat waffle iron and coat with non-stick spray.

Ladle batter onto the waffle iron, smooth lightly. Bake until steam ends and waffle golden and crisp, about 3-4 minutes.

Keep warm in 200° on rack in oven or warming oven until serve.