**Bread**

Waffles

**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 200º on rack in oven or warming oven until serve.

**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**

