



MARTHASTEWART.COM



Grampy Geoff Havens' Whole-Wheat Waffles

These whole-wheat waffles -- recipe courtesy of art director Anduin Havens -- are an irresistible family breakfast you'll want to make again and again.

INGREDIENTS

Makes about 10 waffles.

1 1/4 cups all-purpose flour

1 cup whole-wheat flour

1 tablespoon plus 1 1/2 teaspoons baking powder

1/2 teaspoon plus 1/8 teaspoon ground cinnamon

1/4 teaspoon plus pinch of freshly grated nutmeg

1/4 cup plus 1 1/2 teaspoons vegetable oil

3 tablespoons honey

5 large eggs

2 cups milk, plus more as needed

1 1/2 teaspoons pure vanilla extract

1 tablespoon molasses

Nonstick cooking spray, for waffle iron

Pure maple syrup, for serving (optional)

Blueberries, for serving (optional)

DIRECTIONS

1. Preheat waffle iron. Sift together both flours, baking powder, cinnamon, and nutmeg three times; set aside.
2. In a large bowl, whisk together oil and honey. Add eggs, milk, vanilla, and molasses; whisk well to combine. Add flour mixture and stir to combine; mixture should be easily pourable, but not too thick. If mixture seems too thick, add a little more milk.
3. Spray waffle iron with cooking spray. Pour 1/2 cup batter into waffle iron. Cook until golden brown, about 1 1/2 minutes. Carefully remove waffle from iron and repeat process with remaining batter. Serve immediately.

First published May 2009

Copyright 2009 Martha Stewart Living Omnimedia, Inc. All rights reserved.