

Aretha Frankenstein's Waffles of Insane Greatness

By Genius Recipes

This recipe (originally from [Aretha Frankenstein's](#) restaurant in Chattanooga, TN) is the ideal I-just-woke-up-from-a-waffle-dream waffle, a morning-of alternative to the overnight yeasted kind. The cornstarch in the batter helps tamp down gluten formation, making these waffles silky and moist inside with a crust as thin and crisp as an eggshell.

Serves 2 to 4

- 3/4 cup all-purpose flour
 - 1/4 cup cornstarch
 - 1/2 teaspoon baking powder
 - 1/4 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1 cup whole milk or buttermilk (or a combination)
 - 1/3 cup vegetable oil or melted butter
 - 1 egg
 - 1 1/2 teaspoons sugar
 - 3/4 teaspoon vanilla extract
 - Butter and pure maple syrup, for serving
1. In a medium bowl, combine the flour, cornstarch, baking powder, baking soda, and salt; mix well. Add the milk, vegetable oil, egg, sugar and vanilla and mix well. Let the batter sit for 30 minutes.
 2. Heat a waffle iron. Follow the directions on your waffle iron to cook the waffles. Serve immediately with butter and pure maple syrup or hold in a 200 degree oven, directly on the rack (don't stack them or they'll get soggy). These also reheat very well in the toaster.