

martha stewart

Buttermilk Waffles



Make these fluffy waffles on the weekend for a treat the whole family will enjoy.

Prep: 10 mins

Total: 30 mins

Servings: 4



Ingredients

2 cups all-purpose flour
(spooned and leveled)

2 tablespoons sugar

2 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

2 cups low-fat buttermilk

1/2 cup (1 stick) unsalted
butter, melted

2 large eggs

Vegetable oil, for waffle iron

Maple-Walnut Sauce

Blueberry Sauce

Banana-Caramel Sauce

Berries-and-Cream Topping

Directions

Step 1

Preheat oven to 275 degrees; set a rack on a baking sheet, and place in oven. In a medium bowl, whisk together flour, sugar, baking powder, baking soda, and salt; set aside. In a large bowl, whisk together buttermilk, butter, and eggs; add flour mixture, and mix just until batter is combined.

Step 2

Heat waffle iron according to manufacturer's instructions; brush with oil. Pour batter onto iron (amount depends on iron size), leaving a 1/2-inch border on all sides (spread batter if necessary). Close iron; cook until waffles are golden brown and crisp, 3 to 5 minutes. Transfer to rack in oven to keep warm; repeat with remaining batter.

Cook's Notes

Like pancakes, waffles require a gentle hand when preparing the batter. For the most tender results, don't overmix it -- there should still be some lumps.

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