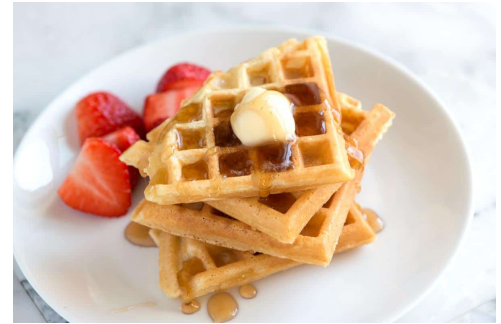


Light and Crispy Waffles

PREP 25mins **COOK** 10mins **TOTAL** 35mins

These light and crispy waffles come together quickly. Cornstarch is the secret for crispy waffles. Mixed with flour, cornstarch guarantees that your waffles will be perfectly crisp on the outside and tender on the inside.

Makes approximately 4 to 5 waffles, depending on waffle iron



YOU WILL NEED

- 3/4 cup (100 grams) all-purpose flour
- 1/4 cup (30 grams) cornstarch
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 tablespoon sugar
- 1/2 teaspoon kosher salt
- 1 cup (235 ml) milk, whole or 2% reduced fat milk are best
- 1/3 cup (80 ml) vegetable or lightly flavored oil
- 1 large egg
- 1 teaspoon vanilla extract
- Butter, syrup and/or berries, for serving

DIRECTIONS

PREPARE BATTER

Whisk the flour, cornstarch, sugar, baking powder, baking soda and salt in a medium bowl.

In another bowl or large measuring jug, whisk the milk, vegetable oil, egg and vanilla together until blended.

Pour the milk mixture into the flour mixture and whisk until just mixed. Set batter aside for 10 to 15 minutes so the baking powder has time to activate.

MAKE WAFFLES

Heat the oven to 200° F and heat the waffle iron.

Pour the batter onto the heated waffle iron (ours takes about 1/2 cup) and cook until the waffle is crisp and golden brown. Immediately set the cooked waffle directly on the oven rack to keep it warm and crisp.

Repeat with the remaining batter, holding the waffles in the oven (try not to stack them). Serve with butter, syrup and berries.

ADAM AND JOANNE'S TIPS

- Buttermilk Waffles: To make buttermilk waffles, simply replace the milk with 1 cup of buttermilk. Or, use a combination of milk and buttermilk.
- Extra Light Waffles: For even lighter waffles you can separate the egg. Mix the yolk into the wet ingredients. Then, whip the egg white until stiff peaks form. Once you've blended the dry and wet ingredients, fold in the beaten egg white.
- About the Salt: We use kosher salt. If you don't have it on hand, keep this in mind: 1 teaspoon fine sea or table salt = about 1 1/4 teaspoons kosher salt.
- Recipe inspired and adapted from [Aretha Frankensteins Recipe](#)
- Nutrition facts: The nutrition facts provided below are estimates. We have used the USDA Supertracker recipe calculator to calculate approximate values. We assumed 5 waffles. The calculations below are for 1 of 5 waffles.

If you make this recipe, snap a photo and hashtag it #inspiredtaste — We love to see your creations on [Instagram](#) and [Facebook](#)! Find us: @inspiredtaste

NUTRITION PER SERVING: Calories 262 / Protein 5 g / Carbohydrate 25 g / Dietary Fiber 1 g / Total Sugars 5 g / Total Fat 16 g / Saturated Fat 3 g / Cholesterol 41 mg

The full recipe post can be found on Inspired Taste here: <https://www.inspiredtaste.net/25708/essential-waffle-recipe/>