

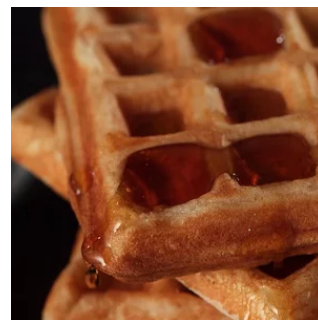
Light and Crispy Waffles



When we made these dead-simple waffles from Pam Anderson's cookbook, *Cook Smart*, their rich buttermilk flavor and crisp yet light texture won over even longtime yeast-waffle fans. The recipe can be doubled, tripled, even quadrupled. Don't stack the waffles—they will become moist and limp. If necessary, recrisp directly on a rack in a 200° oven. More Brunch Ideas

Total: 35 mins

Yield: Makes about seven 3 3/4-inch-square waffles



Ingredients

¾ cup all-purpose flour
¼ cup cornstarch
½ teaspoon salt
½ teaspoon baking powder
¼ teaspoon baking soda
¾ cup buttermilk
6 tablespoons vegetable oil
¼ cup whole milk
1 large egg (separated)
1 tablespoon sugar
½ teaspoon pure vanilla extract
Pure maple syrup (for serving)

Directions

Step 1

Preheat the oven to 200°. In a medium bowl, combine the flour, cornstarch, salt, baking powder and baking soda. In a glass measuring cup, blend the buttermilk, vegetable oil and milk. Beat in the egg yolk.

Step 2

In a medium bowl, beat the egg white to soft peaks. Add the sugar and beat until firm and glossy. Beat in the vanilla.

Step 3

Pour the liquid ingredients into the dry ingredients and whisk until just blended. Using a rubber spatula, gently fold in the beaten egg white until just incorporated.

Step 4

Preheat an 8-inch square waffle iron and oil it lightly. Pour about 1 1/2 cups of the waffle batter into the preheated waffle iron and gently smooth the surface with a spatula. Bake for 4 minutes, or until browned and crisp. Transfer the waffles to the oven rack to keep warm and repeat with the remaining batter. Serve at once with maple syrup.

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Printed from <https://www.foodandwine.com> 11/28/2020