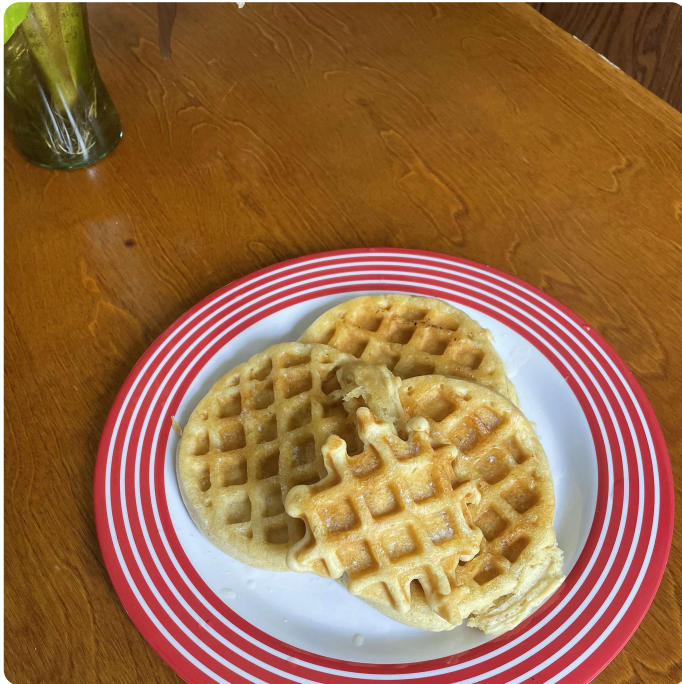


Tender and Easy Buttermilk Waffles

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

These buttermilk waffles are crisp on the outside and tender in the middle I love the results this gives while not having to separate the eggs and take time to whip egg whites These will also reheat in the toaster for a quick workday breakfast

Ingredients

- - 2 cups all-purpose flour - 2 tablespoons white sugar - 2 teaspoons baking powder - 1 teaspoon baking soda - ½ teaspoon salt - 2 cups low-fat buttermilk - ½ cup melted butter - 2 large eggs
- lightly beaten - 1 teaspoon vanilla extract

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Whisk flour
2. sugar
3. baking powder
4. baking soda
5. and salt together in a bowl until evenly combined. Dotdash Meredith Food Studios Whisk buttermilk and melted butter together in a separate bowl; whisk in eggs. Dotdash Meredith Food Studios Stir buttermilk mixture into flour mixture until just combined and batter is slightly lumpy; stir in vanilla extract. Dotdash Meredith Food Studios Preheat a waffle iron according to manufacturer's instructions. To cook each waffle
6. pour enough batter into the preheated waffle iron to reach 1/2 inch from the edge. Cook according to manufacturer's instructions. Dotdash Meredith Food Studios Recipe Tip To keep the waffles warm
7. preheat the oven to about 250 to 275 degrees F (120 to 135 degrees C). Place the cooked waffles on a wire rack on top of a baking sheet
8. and keep them in the oven as you make the whole batch.