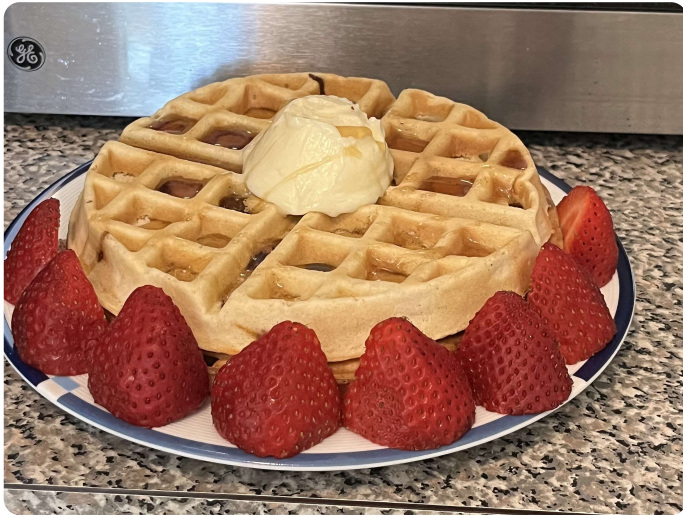




Waffle HouseStyle Waffles

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 35 mins

Description

If youre craving Waffle House waffles try this easy copycat recipe you wont taste the difference Serve with maple syrup butter and chocolate chips

Ingredients

- - 1 ½ cups flour - 2 tablespoons cornstarch - 1 teaspoon salt - ½ teaspoon baking powder - ½ teaspoon baking soda - 1 large egg - ¼ cup sugar - ¼ cup salted butter
- softened
- plus more for serving - 1 teaspoon vanilla extract - 1 cup half-and-half - ½ cup buttermilk - cooking spray - pure maple syrup
- and/or chocolate chips
- for serving

Instructions

1. Whisk together flour
2. cornstarch
3. salt
4. baking powder
5. and baking soda in a bowl. Whisk together egg
6. sugar
7. butter
8. and vanilla in a separate large bowl until mixture is smooth. Whisk in half-and-half and buttermilk. Add flour mixture; stir until just combined and a few lumps remain. (Do not overmix.) Chill
9. covered
10. at least 1 hour or up to overnight. Preheat waffle iron to medium-high; lightly coat with cooking spray. Pour about 2/3 cup batter onto waffle iron. Cook until golden and crisp on edges
11. 4 to 6 minutes. Transfer to a plate; keep warm. Repeat with remaining batter. Serve waffles with maple syrup
12. chocolate chips
13. and/or additional butter.