

Basic Buttermilk Waffles

Here is a recipe for basic buttermilk waffles – you can use them in many ways, both savory and sweet –



What you need:

- 2 cups of unbleached flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 eggs, beaten
- 1 $\frac{3}{4}$ cup low fat buttermilk
- $\frac{1}{4}$ cup canola oil

How to Do it:

Mix the dry ingredients well. Form a well in the middle and add the wet ingredients (milk, eggs, oil) and mix well. You will have a thick batter.



Spoon a full ladle of batter onto a hot waffle iron.



Close the lid and cook until both sides are brown and crisp. Remove from iron to a hot plate lined with a paper towel (paper towels will absorb condensation keeping the waffles from getting soggy).



Continue cooking until all the batter is used.

Serve hot with any toppings you like on waffles!

Makes 5-6 large, Belgian waffles or 8-10 small, regular waffles.

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