

Waffles

Yield: 4 servings

Prep Time: 0:10:00

Cook Time: 0:15:00

Total Time: 0:25:00

1. Preheat waffle iron.

2. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.

- 2 cup All-Purpose Flour
- 2 tbsp Granulated Sugar
- 2 tsp Baking Powder
- 1 tsp Baking Soda
- 1/2 tsp Table Salt

3. In a medium bowl, whisk together buttermilk, butter, and eggs.

- 2 cup Low-Fat Buttermilk
- 1/2 cup Unsalted Butter
- 2 each Eggs

4. Add wet ingredients to dry ingredients and stir until just combined.

5. Pour batter onto waffle iron and cook according to manufacturer's instructions.