

Buttermilk Waffles

Makes 8 waffles

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 2 tablespoons baking powder
- ½ teaspoon salt
- 2 cups buttermilk
- ⅓ cup butter, melted
- 2 eggs
- 1 teaspoon vanilla extract



Steps

1. In a medium bowl, whisk flour, sugar, baking powder, baking soda, and salt
2. In another medium bowl, whisk buttermilk and butter. Add eggs and stir until combined.
3. Add dry ingredients and whisk until just combined (lumps are ok).
4. Fold in vanilla and let the batter rest for 10 minutes.
5. Preheat waffle iron and grease. Pour about ⅓-½ cups of batter into the waffle iron (or until the batter reaches about ½ inch to edge of the iron). Cook until ready and top with syrup and berries.