

# Buttermilk Waffles



## Ingredients

- 2 large eggs
- 1 3/4 cups (397g) buttermilk
- 8 tablespoons (113g) unsalted butter, melted, cooled
- 2 teaspoons King Arthur Pure Vanilla Extract
- 2 cups (226g) King Arthur Pastry Flour Blend or 1 3/4 cups (210g) King Arthur Unbleached All-Purpose Flour
- 2 tablespoons (25g) granulated sugar\*
- 2 tablespoons turbinado sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup (40g) pecan meal or 1/2 cup (48g) King Arthur Almond Flour, optional; for flavor

## Info

- **Prep:** 10
- **Cook:** 5
- **Serves:** 6
- [Source](#)

★★★★★ from 1 votes



Rate



## Directions

1. In a medium-sized mixing bowl, beat together the eggs, buttermilk, melted butter, and vanilla.
2. In a separate bowl whisk together the dry ingredients.
3. Combine the wet and dry ingredients, stirring just until nearly smooth; a few small lumps may remain.
4. Spray your waffle iron with a non-stick cooking spray before preheating it. Cook waffles according to the manufacturer's directions. For my iron - Cook on highest setting with at least 1/2 cup scoop.

[waffles](#), [waffle iron](#), [eggs](#), [milk](#), [buttermilk](#), [butter](#), [vanilla](#), [pastry flour](#), [flour](#), [sugar](#), [turbinado sugar](#), [pecan meal](#), [almond flour](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

[https://wiki.blessyourhe.art/doku.php?id=recipes:baking:buttermilk\\_waffles](https://wiki.blessyourhe.art/doku.php?id=recipes:baking:buttermilk_waffles)

Last update: **2024/01/07 13:33**

