BUTTERMILK WAFFLES

Ingredients

1¾ cups (425 ml) buttermilk  
½ cup (125 ml) butter, melted  
2 eggs  
1½ tsp (7.5 ml) vanilla extract  
1¾ cups (425 ml) all-purpose flour  
2 tbsp (30 ml) granulated sugar  
2 tsp (10 ml) baking powder  
1 tsp (5 ml) baking soda  
1 tsp (5 ml) of salt

Preparation

In a bowl, whisk together the buttermilk, butter, eggs and vanilla extract. In another large bowl; mix the flour, sugar, baking powder, baking soda and salt. Add the wet ingredients to the dry and gently whisk to combine without over mixing. Preheat a waffle iron. Once ready, add some batter onto the waffle iron. Cook the waffles until golden, about 2 to 3 minutes. Serve warm with maple syrup. The waffles will also keep warm in the oven at 300°F (150°C). Store leftover waffles in a freezer bag in the freezer for up to 3 weeks.