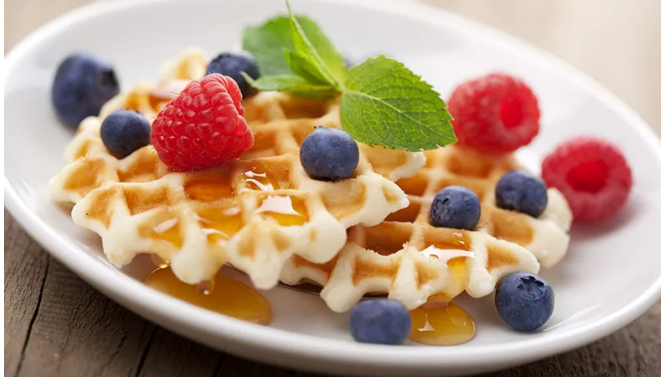


BUTTERMILK WAFFLES



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

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Fluffy on the inside and crispy on the outside, these classic waffles can be served with our homemade blueberry sauce for the perfect brunch!

Ingredients

- 1¾ cups (425 mL) buttermilk
- ¼ cup (60 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

1. Preheat a waffle iron. If desired, preheat the oven to 200°F (93°C) to keep waffles warm before serving.

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2. In a bowl, whisk together the buttermilk, butter, eggs, and vanilla extract.
3. In another large bowl, mix the flour, sugar, baking powder, baking soda, and salt.
4. Add the wet ingredients to the dry. Gently whisk to combine without over mixing. The batter will be a little lumpy.
5. Lightly spray the waffle iron with non-stick cooking spray.
6. Once ready, add about ½ cup (125 mL) of the batter, being careful not to pour too much on the waffle iron.
7. Cook the waffles until crisp and golden, about two to three minutes. Transfer finished waffles to the oven to keep warm (if desired).
8. Once all the waffles are cooked, serve them warm, drizzled with maple syrup or topped with our delicious [Blueberry Sauce](#)!

Note: Store any leftover waffles in the freezer for up to one month. When ready to eat, place frozen waffles directly into the toaster and cook until crisp and lightly browned on the outside.