

QUICK YEASTED WAFFLES

yield: 6 -8 WAFFLES prep time: 20 MINS cook time: 8 MINS

total time: 28 MINS

INGREDIENTS

- 2 ¼ cups milk, preferably not skim
- 3 tablespoons (40 g) granulated sugar
- 1 tablespoon instant or active dry yeast
- 2 ¾ cups (390 g) all-purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon salt
- ¼ teaspoon baking soda
- 3 large eggs
- 6 tablespoons (86 g) melted butter
- 1 teaspoon vanilla extract



INSTRUCTIONS

1. Add the milk to a microwave-safe bowl and heat in the microwave for 1 1/2 to 2 minutes until it is warm, 100 degrees F. If it over heats, let it cool to 110 degrees F before proceeding.
2. Add the sugar and yeast to the milk and whisk to combine. Let sit until foamy, 3-4 minutes.
3. Add the flour, baking powder, salt, baking soda, eggs, melted butter and vanilla and mix until just combined and no dry streaks remain. Don't over mix. A few small lumps are ok. Let the batter rest for 5-10 minutes.
4. Cook the waffles on a preheated waffle iron until golden and crisp. Serve warm with butter, syrup and/or other desired toppings.