

Classic Buttermilk Waffles

From The King Arthur Flour Baker's Companion

2 large eggs

1³/₄ cups (14 ounces) buttermilk

1/2 cup (1 stick, 4 ounces) butter, melted and cooled to room temperature

2 teaspoons vanilla extract

2 cups (8 ounces) unbleached pastry flour, or 1³/₄ cups (7¹/₄ ounces) unbleached all-purpose flour

2 tablespoons sugar*

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

1/2 cup (1¹/₂ ounces) pecan meal (optional)

In a medium-sized mixing bowl, beat together the eggs, buttermilk, melted butter, and vanilla. In another bowl, whisk together the dry ingredients; combine the wet and dry ingredients until just smooth.

Spray the waffle iron with a nonstick cooking spray before preheating it. For an 8-inch round waffle iron, use about 1/3 cup batter. Cook for 2 to 3 minutes, or until the iron stops steaming.

Makes ten 8-inch waffles.

* Omit the sugar if you want savory waffles, such as a base for creamed chipped beef or chicken.