

Waffles (CoA Style)

Source: Heather Hayden

Ingredients:

Standard Recipe (~6 Waffles)	Half Recipe (~3 Waffles)	Double Recipe (~12 Waffles)
2 cups all-purpose flour 1 tablespoon baking powder 1 tablespoon sugar 1/4 teaspoon salt	1 cup all-purpose flour 1 1/2 tsp baking powder 1 1/2 tsp sugar 1/8 tsp salt	4 cups all-purpose flour 2 tablespoon baking powder 2 tablespoon sugar 1/2 teaspoon salt
1-3/4 cups milk 2 eggs 2 tablespoons vegetable oil	3/4 cup + 2 tbsp milk 1 egg 1 tbsp vegetable oil	3 1/2 cups milk 4 eggs 4 tablespoons vegetable oil

Instructions:

Preheat the waffle maker; Before it is hot, grease with cooking spray or oil if necessary.

In a large bowl: Combine flour, sugar, baking powder, and salt.

In a smaller bowl or measuring cup: Whisk milk, eggs, and oil.

Whisk milk mixture into dry ingredients just until dry ingredients are thoroughly moistened.

Pour ~1 cup batter onto the center of the bottom grid. Close top and flip waffle maker. Bake until brown, about 4 minutes. *(Or follow your waffle maker's instructions; they may vary.)*

For best results, serve waffles *Immediately*. They will lose their crisp within 5-8 minutes.

Waffles can be served with any or all of the following:

- Maple Syrup (best when heated slightly on the stovetop)
- Butter (best when softened)
- Whipped Cream (best when house-made just prior)
- Ice Cream (suggested plain vanilla or chocolate, or a special pairing for special waffles)
- Fresh Berries (raspberries, blackberries, sliced strawberries, or blueberries)

Recipe Modifications:

Buttermilk: Substitute 1:1 buttermilk for milk

Lemon poppyseed: add lemon extract to taste and 1 tsp of poppyseeds

Orange cranberry: add orange extract to taste and dried cranberries

Banana chocolate chip: add one mashed banana and chocolate chips (You can decrease or omit oil; make sure you spray your waffle iron with cooking spray though; even in a non-stick iron, bananas tend to make waffles stick!)

Cinnamon pecan: add cinnamon to taste and chopped pecans

Blueberry: add blueberries (Not advised: blueberry waffles will always stick to the pan)

Cornmeal Waffles:

Ingredients:

1-3/4 cups all purpose flour

1-1/4 cups yellow cornmeal

1 tbsp baking powder

1 tbsp brown sugar

1/2 tsp kosher salt

2 cups milk

3 tbsp vegetable oil

2 eggs, beaten

1-1/2 tsp vanilla extract

Prepare in the same manner as the other recipe. Makes about six waffles.

Revision #1

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