



Buttermilk Waffles

Makes about five 8" round waffles

2 cups all purpose flour

2 tablespoons sugar

1 teaspoon salt

1 teaspoon baking powder

1½ teaspoons baking soda

2 cups buttermilk

2 eggs, separated

1 stick of butter, melted and cooled to room temperature

Preheat the waffle iron according to the manufacturer's instructions.

In a large mixing bowl, whisk together the flour, sugar, salt, baking powder and baking soda. In another large mixing bowl, beat the egg whites until stiff, but not dry. In a smaller bowl, lightly beat the egg yolks.

Stir the egg yolks and buttermilk into the dry ingredients until just mixed – the batter should be lumpy. Stir in the melted butter, then gently fold in the egg whites.

Bake in the hot waffle iron until the waffle iron stops steaming and the waffle is a golden brown. Serve immediately.