

Yeast Waffles

Makes about 8 (10-cm square)

- 260 g all-purpose flour
- 5 g instant yeast
- ½ tsp baking soda
- ½ tsp salt
- 40 g white sugar
- 2 large eggs
- 420 ml milk
- 113 g melted butter, cooled
- ¼ tsp vanilla extract



1. In a bowl, whisk together the **flour, yeast, baking soda, salt, and sugar**.
 2. In a separate large bowl whisk together the **eggs, milk, melted butter, and vanilla**.
 3. Gradually add the egg mixture to the flour mixture, and stir (or whisk) just until combined and smooth.
 4. Cover the bowl with plastic wrap and place in the refrigerator overnight.
(The batter will keep in the refrigerator for 2 to 3 days.)
 5. Next morning, preheat your waffle machine. Lightly spray the grids with a non-stick vegetable spray.
 6. Spoon or pour about ½ **C (120 ml)** of batter onto the hot waffle iron. Take the back of a spoon, or small heatproof offset spatula, and smooth out the batter. Close the lid and bake until brown and crisp (**about 5-7 minutes**).
- It is best to serve the waffles immediately. If not, place the waffles (directly on the oven rack) in a **100°C** oven for up to 30 minutes.
- Waffles can also be frozen. To freeze, once the waffles have completely cooled, wrap in plastic wrap, and place in an airtight freezer bag. They can be stored in the freezer for about a month. To reheat, preheat oven to **180°C**. Place the still frozen waffles directly on your oven rack and bake for **about 5-10 minutes**, or just until they are heated through.