



INGREDIENTS

WET INGREDIENTS

2 large eggs
2 TBSP of granulated sugar
 $\frac{1}{4}$ cup of brown sugar
1 TSP of vanilla bean extract
 $\frac{1}{2}$ cup of melted & cooled unsalted butter
2 cups of buttermilk

DRY INGREDIENTS

2 cups of AP flour
 $\frac{1}{2}$ TSP of kosher salt
2 TSP of baking powder
1 TSP of baking soda

OTHER

For best results, all your ingredients need to be at room temperature.

BUTTERMILK WAFFLES

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle add the eggs and sugars. Mix together until the eggs are well beaten and the sugar has broken down turning the mixture into a pale-yellow color.
2. Stop the mixer and add the vanilla.
3. Stream in the butter and buttermilk. Mix for a few minutes and set aside.
4. In a glass bowl, combine and whisk together the flour, baking soda, baking powder and salt. Mix until well combined.
5. Wish your mixer on stir, add the dry to the wet ingredients one tablespoon at a time.
6. Do a scrape down and continue mixing.
7. Allow the batter to rest for at least 15 minutes.
8. In the meantime, heat your waffle iron for minutes.
9. Spray the inside of the waffle iron with PAM cooking spray. Using a paper towel, gently wipe the inside of the iron.
10. Use an ice cream scooper to fill the iron cavities. Close and cook for 5 minutes.
11. When the waffles are formed, place them on a cooling rack.
12. Allow the waffles to dry up & cool for 20 minutes.
13. Serve hot with berries, ice cream or Chantilly cream.

ENJOY THE BUTTERMILK WAFFLES