



Waffles, Mama's

Ingredients:

1/4 cup salted butter, melted
3 large eggs, separated
2 cups sifted self-rising flour
1 tsp vanilla extract
2 cups buttermilk
2 Tbsp granulated sugar

Instructions:

Melt butter in a batter bowl. Add buttermilk, egg yolks, and vanilla, then whisk until well combined. In a separate bowl, beat egg whites until stiff peaks form. Turn on the waffle iron to preheat. Sift flour into the batter and mix thoroughly. Pour the batter into a larger bowl, then gently fold in the egg whites. Add 1/2 cup of batter to the waffle iron and cook until it reaches your preferred color. (I prefer mine dark!) You can also prepare a batch ahead, transfer them to a wire rack to prevent sogginess, and reheat in the waffle iron or air fryer for extra crispy waffles. These freeze well!