

Mama's Saturday Waffles

1/4 CUP SALTED BUTTER, MELTED.
3 LARGE EGGS, SEPARATED
2 CUPS SIFTED ALL-PURPOSE FLOUR
2 TEASPOONS BAKING POWDER
1 TEASPOON BAKING SODA
1/2 TEASPOON SALT
1 TEASPOON VANILLA EXTRACT
2 CUPS BUTTERMILK
2 TABLESPOONS SUGAR

Melt butter in a batter bowl. Add buttermilk, egg yolks, and vanilla. Mix well with whisk.

In a separate bowl, beat egg whites until stiff. Turn on waffle iron so it is preheated.

Sift flour, salt, baking powder, baking soda, and add to the batter bowl and mix well. Pour batter into a larger bowl, then add egg whites and fold into batter.

Place 1/2 cup batter in waffle iron and bake to the color of your liking. (I like to make mine dark!) You can also make a bunch, then put them on a wire rack (to prevent them from getting soggy), and then place them in the iron again for extra crispy waffles!

“We always got excited when mama mixed these up and put them in the waffle iron.” -Tammy