

Waffles of Insane Greatness

Yield: depends on the size of your waffle iron; one recipe makes just enough to feed our family of 3.

Ingredients:

- 3/4 cup all-purpose flour
- 1/4 cup cornstarch
- 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1 1/2 tsp. sugar
- 1/2 cup whole milk
- 1/2 cup buttermilk
- 1/3 cup vegetable oil
- 1 large egg, lightly beaten
- 3/4 tsp. vanilla extract

Directions:

1. In a medium mixing bowl, combine the flour, cornstarch, baking powder, baking soda, salt, and sugar. Whisk well. Add the milk, buttermilk, oil, egg and vanilla and whisk just until incorporated and few lumps remain. Set aside to rest for 30 minutes.
2. Preheat a waffle iron. Fill waffle wells and cook according to the manufacturer's instructions, until crisp and golden. Serve immediately.

Recipe from [Orangette](#), originally from [Food Network](#)

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