

Basic Waffle Recipe

Waffles are one of our favorite B&B breakfast standbys through the years, and we make them spring, summer and fall. Savory waffles with bacon and local sweet corn, fragrant pumpkin waffles, but always, THE classic buttermilk waffle. The buttermilk really creates such a loft and texture in this simple batter. If the batter seems too thick, feel free to add even more buttermilk. As this recipe is being shared with you, it's mid June, and we're looking forward to topping the waffles with local strawberries soon!

-Laura Cavender, Innkeeper ~ Glen Arbor Bed & Breakfast

- 2 cups all-purpose flour**
- 1 teaspoon kosher salt
- 1 ½ tablespoons baking powder
- 1 tablespoon sugar
- 2 cups buttermilk
- 2 eggs
- 1/3 cup butter melted
- 1 teaspoon vanilla extract

** Gluten-free alternative

- 1 1/3 cups brown rice flour
- 2/3 cup tapioca starch
- ¼ cup potato starch

Preheat the waffle iron. Combine the flour, salt, baking powder, and sugar in a medium-sized mixing bowl. Add the buttermilk and eggs. Whisk to combine. Pour the melted butter and the vanilla into the batter and whisk until mostly smooth.

Pour batter onto the hot waffle iron and cook according to manufacturer's directions. Serve warm or cool completely.

Hot off the griddle, dip one side into some melted butter and then into a pie dish with cinnamon sugar and serve topped with fried apples and whipped cream.

Or hot off the griddle, dip into melted butter and then dip in sugar and lemon zest. For this variation, I typically put ½ teaspoon lemon extract in the batter.