

# OVER NIGHT WAFFLES

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Most of the mixing for these waffles is done the night before. In the morning, just mix in the eggs, vanilla and a pinch of baking soda while the waffle maker is heating. Leftover batter may be covered and kept in the refrigerator for up to 3 days. Heat your waffle maker in the morning, stir the batter and have a freshly baked waffle for breakfast.

Makes 6 waffles

1/2 cup lukewarm (105° F) water

1 table spoon granulated sugar

2-1/4 teaspoons active dry yeast (1 yeast packet)

2 cups whole milk, warmed (about 105° F)

1/2 cup unsalted butter, melted and cooled

1 teaspoon salt

2 cups all purpose flour

2 large eggs, lightly beaten

2 teaspoons vanilla

1/4 teaspoon baking soda

The night before, or at least 8 hours before baking, combine the warm water, sugar and yeast. Let stand 10 minutes, until foamy. Stir in the warm milk, melted butter and salt. Beat in the flour until smooth; (this may be done using a hand mixer on low speed).

Wrap bowl tightly with plastic wrap and let stand overnight (or for 8 hours) on the countertop – do not refrigerate.

While the waffle maker is heating, stir in eggs, vanilla and baking soda into batter. Use Measuring scoop to measure out batter. Pour onto waffle grids. Use a heat-proof spatula to spread out batter evenly over the grids.

Nutritional information (per waffle): Calories 373 (49% from fat) • Carb. 38g. • Pro. 10g • Fat 20g • Sat. fat 12g • Chol. 123mg • Sod. 501mg • Calc. 117mg • Fiber 1g