



Sour Cream Waffles

Adapted from 101 Cookbooks

BAH Note: I'm trying to remember to write notes on the recipes as I make them so that I can say things like, "this could use more tang (maybe sub buttermilk for part of the regular milk?), golden brown exterior, moist interior, made 8 waffles". That's what I wrote down on this recipe anyway.

- 1 3/4 cups all purpose flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 stick butter, melted
- 1 cup milk
- 1/2 cup sour cream
- 3 eggs
- 1 teaspoon vanilla

Heat your waffle iron. Meanwhile, whisk together the flour, sugar, baking powder, and salt in a large bowl. Make a well in the center of the mixture and set aside.

In a second bowl, combine the melted butter, milk, sour cream, eggs, and vanilla and whisk to combine. Pour the liquid mixture into the flour well and mix until just combined.

Spoon the batter into your waffle iron and cook according to your iron's directions. Serve hot with butter, jam, or syrup.

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