



## Yeasted Waffles

*Adapted from Cook's Illustrated*

BAH Note: Generally speaking, I liked these waffles. I liked that the batter could sit in the fridge for up to 24 hours which made them a great weeknight breakfast for dinner option. I liked that the exterior was thin and crisp but I found that as I worked my way through the batter, later waffles were dark on one side while pale on the other. Earlier waffles were evenly browned on both sides. I didn't detect a difference in the taste of these later waffles. I got about 14 regular sized waffles from one batch of batter. So plan on either feeding a lot of people or storing well wrapped leftovers in the freezer for later enjoyment. When choosing your bowl, remember that the batter will approximately double in size. So make sure that you give yourself enough room for the batter to grow without turning your refrigerator shelf into a yeasted waffle swamp.

- 1 3/4 cups whole milk
- 2 cups all purpose flour
- 2 tablespoons sugar
- 1/2 teaspoon spiced sugar (optional)
- 1 teaspoon salt
- 1 package yeast
- 2 large eggs
- 1 teaspoon vanilla

Combine the milk and butter in a microwave safe bowl and heat on 50% power until the butter is melted. You want the liquid warm but not boiling. Let cool for five minutes.

Meanwhile, whisk together the flour, sugar, salt, and yeast in a large bowl. In a second bowl, whisk the eggs and vanilla. Slowly add the cooled milk mixture into the dry ingredients and stir until the batter is smooth. Add the egg mixture to the batter and mix until all ingredients are completely combined. Cover the bowl tightly with plastic wrap and refrigerate for 12 to 24 hours.

When ready to cook, remove the batter from the refrigerator while you heat your waffle iron. Whisk the batter until it has deflated and the ingredients have been reincorporated. Using an ice cream disher, place one scoop of batter into each waffle mold and cook according to your waffle maker's instructions.

Leftover waffles should be cooled completely before wrapping in a double layer of plastic wrap for freezing.