



ATK Buttermilk Waffles

Adapted from America's Test Kitchen

BAH: Despite the temptation to dig right into these waffles, let them sit in a warm oven for 10 minutes. Your patience will be rewarded with a perfectly crisp exterior.

- 2 cups all purpose flour
- 1 tablespoon sugar
- 3/4 teaspoon kosher salt
- 1/2 cup buttermilk powder
- 1/2 teaspoon baking soda
- 1/2 cup sour cream
- 2 eggs
- 1/2 teaspoon vanilla extract
- 1/4 cup vegetable oil
- 1 1/4 cups plain seltzer water (not sparkling water or club soda)

Heat your oven to 250 degrees, set a wire rack inside a sheet pan and place it in the oven. Heat your waffle iron.

In a large bowl, whisk together the flour, sugar, salt, buttermilk powder, and baking soda.

In a separate bowl, whisk the sour cream, eggs, vanilla, and oil until thoroughly combined. Slowly add the seltzer water to the wet mixture and gently stir to combine.

Add the wet ingredients to the dry. Gently stir the batter until it is just combined. A few lumps and streaks of flour are ok.

Cook the waffles according to your waffle iron's directions. Transfer the cooked waffles to the warm oven to rest for 10 minutes before serving.

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