Bacon Cheddar Waffles

Adapted from [Shutterbean]

- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 cup grated cheddar cheese
- 1/2 cup chopped cooked bacon
- 2 large eggs
- 1 1/2 cup milk
- 2 tablespoons vegetable oil

Set a wire rack inside a sheet pan and heat your oven to 200 degrees.

Combine the flour, baking powder, baking soda, and salt in a medium bowl and whisk until blended. Add the cheese and bacon to the flour mixture and stir to combine.

In a large bowl, whisk together the eggs, milk, and oil. Add the flour mixture to the milk and egg mixture and stir to combine, being careful not to over mix.

Grease your waffle iron and get it heating. When ready, pour 1/3 cup to 1/2 cup batter into your iron and cook until done. Transfer the waffles to the prepared sheet pan and give them a 10 minute rest in the warmed oven.

Slather with butter and syrup.

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