



Yeast Waffles

The yeast in these waffles makes the batter thick and bubbly and the waffles full of flavor with a great crunch. Must be made at least 3 hours ahead of time and stored at room temperature.

Yield: Three 8" round waffles in a Belgian waffle maker

Ingredients

- 1 cup whole milk, room temperature (or milk alternative of choice)
- ¼ cup butter or 2 oz. oil, Earth Balance, coconut oil
- 1 cup (140 grams) [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 TBSP sugar
- 1 tsp salt
- ¾ tsp Instant yeast
- 1 egg, large (or equivalent egg replacer)
- 1 tsp vanilla (optional)

Directions

Heat milk to warm, add butter to melt, mix and let cool.

In a 6 cup or larger bowl, whisk together flour, sugar, salt, and INSTANT yeast. Slowly add milk mixture and whisk together until smooth.

In a small bowl, whisk together eggs and vanilla, add to large bowl and whisk again until smooth.

Cover the bowl with plastic or a lid and let rest on the counter until bubbly and foamy (no sooner than 3 hours up to 6 hours, allowing the yeast to develop at room temperature).

Cook according to waffle machine directions, on med/high. Cook hot and fast.

This recipe doubles well.

CHEF'S NOTE: Freeze any extra waffles; reheat in the toaster.

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