

# Yeast Waffles

Recipe by: Kitchen Sense, modified by the O'Connor clan

Servings: 3

Amount	Ingredient	Prep Notes
2.5 cups	milk	
2 cups	flour	
2.5 teaspoons	yeast	
1 stick	butter	melted and cooled
1 teaspoon	sugar	
1 teaspoon	salt	
2	eggs	beaten
1/4 teaspoon	baking soda	
1 teaspoon	vanilla	

- *the night before...*
- warm milk to 110 degrees (if you don't have a thermometer, 110 should feel slightly warm but not at all hot when you stick your clean finger in it)
- in large bowl, combine warm milk, flour, yeast, butter, sugar, and salt. Stir until no lumps remain.
- cover and let sit at room temperature for 8-12 hours or in the refrigerator for longer. Batter will rise and bubble.
- preheat waffle iron
- add eggs, baking soda, and vanilla to batter, mixing well
- spray waffle iron with nonstick spray if needed
- ladle batter into iron until surface is covered, close and cook until waffle has risen and turned golden brown. Waffle is ready to remove when you can no longer see steam escaping from the iron

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- *note:* this recipe doubles well. We usually make a recipe and a half and have 0-2 leftovers.
  - *note:* extra batter can be stored covered in the fridge for up to 3 days. Cooled leftover waffles freeze well. Use the toaster to warm them back up straight from the freezer.
  - *note:* for the butter, you want to melt it then let it cool just enough to not kill your yeast - it should still be liquidy, but won't be as clear as freshly melted butter - this will take 5-10 minutes
  - *note:* makes about eight waffles in Ryan's waffle iron
  - *note:* if you rise the dough in the fridge, give it a few hours at room temperature before putting it in the fridge to get the process started