



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



BUTTERMILK WAFFLES

Ingredients

1¾ cups (425 ml) buttermilk
½ cup (125 ml) butter, melted
2 eggs
1½ tsp (7.5 ml) vanilla extract
1¾ cups (425 ml) all-purpose flour
2 tbsp (30 ml) granulated sugar
2 tsp (10 ml) baking powder
1 tsp (5 ml) baking soda
1 tsp (5 ml) of salt

Preparation

In a bowl, whisk together the buttermilk, butter, eggs and vanilla extract. In another large bowl; mix the flour, sugar, baking powder, baking soda and salt. Add the wet ingredients to the dry and gently whisk to combine without over mixing. Preheat a waffle iron. Once ready, add some batter onto the waffle iron. Cook the waffles until golden, about 2 to 3 minutes. Serve warm with maple syrup. The waffles will also keep warm in the oven at 300°F (150°C). Store leftover waffles in a freezer bag in the freezer for up to 3 weeks.