

Buttermilk Waffles

25	Servings
1 ½ C	AP Flour
2 tsp	Baking Powder
¼ tsp	Baking Soda
½ tsp	Cinnamon
pinch	Salt
2	Large Eggs
1 ¾ C	Buttermilk
¼ C	Vegetable oil
1 Tb	Sugar

Method

1. Preheat a waffle iron.
2. Whisk together the dry ingredients.
3. In a large bowl whisk the eggs.
4. Whisk in the buttermilk, oil and sugar.
5. Stir the dry ingredients into the wet just until combined. **Do not overmix.** The batter will be the consistency of heavy cream.
6. Proceed with making waffles in a preheated waffle iron.
7. Hold finished waffles in a warm oven.
8. Serve with favorite toppings.