

Old-Fashioned Waffles

By Domenico Tolomeo

Whether you prefer sweet or savory, these waffles can be customized to suit any taste. Just change up the toppings and the possibilities are endless!

Yield: Approx. 5 waffles

Prep Time: 10 min

Cook Time: 10 min

Ingredients:

Batter

- 2 cups Caputo "00" Pastry Flour
- 4 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 1 cup heavy cream
- 1/2 cup milk
- 2 eggs
- 1/3 cup melted butter
- 2 teaspoons vanilla extract



Instructions:

1. In a large bowl, sift together the Caputo "00" Pastry Flour, baking powder, cinnamon, sugar, and salt.
2. Add in the heavy cream and whisk, then add the milk and continue whisking.
3. Next, add the eggs, butter, and vanilla extract and whisk until well incorporated.
4. Using a waffle maker, coat the machine with non-stick spray and ladle in the waffle batter just below the top to avoid spillage.
5. Cook until golden brown, then serve with your favorite toppings.

Notes:

- For a savory dish, make Chicken and Waffles by adding fried chicken on top of the waffles and drizzling with honey or syrup!