



Claire's Overnight Waffles

INGREDIENTS

- 1/2 cup warm water (about 105 to 110 degrees, so not too hot)
- 1 packet of active dry yeast (1/4 ounce, 7 grams or 2 1/4 teaspoons)
- 2 cups milk, warmed (again, not too hot)
- 1 stick unsalted butter, melted and cooled until lukewarm (4 ounces or 115 grams)
- 1 teaspoon table salt
- 1 teaspoon granulated sugar
- 2 cups all-purpose flour (250 grams)
- 2 large eggs
- 1/4 teaspoon baking soda
- Oil or melted butter for waffle iron
- Powdered sugar, syrup or berries for serving



EQUIPMENT

- Large Bowl
- Plastic Wrap
- Waffle Iron



STEPS TO MAKE IT

1. The night before: Pour warm water into the bottom of a large bowl (larger than you think you'll need, because the batter will rise a lot). Sprinkle yeast on top and let it dissolve and foam ever-so-slightly for 15 minutes. Stir in milk, butter, salt, sugar, and flour—start with a little bit of wet ingredients then add a little bit of dry, back and forth, to avoid forming lumps. If lumps form, you can mostly whisk them out.
2. Cover the bowl with plastic wrap and leave it out on counter overnight.
3. The next morning: Whisk in the eggs and baking soda until smooth. Heat the waffle iron (a thinner one is better than a Belgian-style one, as this batter will not rise enough to fill a deeper iron) and coat lightly with butter or oil. Ladle in 1/2 to 3/4-cup of batter per waffle batch. The batter will be very thin and will spread a lot in the pan, so err on the side of under filled until you figure out the right amount. Repeat with remaining batter.
4. The waffles can be kept crisp in a warm oven until needed. If you only want to make a few at a time, the batter keeps well in the fridge for several days.

