



Lemon Poppyseed Yogurt Waffles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups unbleached all-purpose flour
- 1 teaspoon iodized salt
- 1/2 teaspoon baking soda
- 2 tablespoons poppyseeds
- zest from one lemon
- 2 large eggs, separated
- pinch of cream of tartar
- 4 tablespoons unsalted butter, melted
- 1 cup buttermilk
- 3/4 cup plain low-fat yogurt
- 1/4 cup milk
- 2 teaspoons lemon juice

Instructions

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1. Preheat your waffle iron.
 2. In a large bowl, thoroughly combine flour, salt, baking soda, lemon zest, and poppyseeds.
 3. In a separate bowl, whisk together egg yolks, buttermilk, yogurt, milk, and melted butter. Set aside.
 4. In a third bowl or electric mixer, whip egg whites and cream of tartar to soft peaks.
 5. Make a well in the flour mixture and pour in buttermilk mixture. Mix gently with a whisk until just incorporated. Some lumps are OK.
 6. Toward the end of mixing, fold in egg whites.
 7. Bake in waffle maker until crisp and golden.
 8. Serve with powdered sugar, berry syrup, maple syrup or anything else delicious.