



Oatmeal yeast waffles

NIBBLEDISH CONTRIBUTOR

Ingredients

2tsp yeast
1.5C milk
1C AP flour
1/2C wheat flour
1C quick-cooking rolled oats
1/4tsp cinnamon
1/8tsp nutmeg
1/4tsp salt
2Tbsp brown sugar
5Tbsp butter
2tsp baking powder
2 eggs

Instructions

I love yeast-risen waffles and pancakes. I looked around for recipes using yeast as well as some whole grains like oatmeal. I couldn't find anything that suited what I had in my head, so I merged some recipes, and the result is great. In the future I'll be trying some other kinds of grains.

1. The night before, combine yeast with warm milk and let proof for 10 minutes.
2. Mix in flours, oats, spices, and salt. Cover and let rest in the refrigerator overnight.
3. In the morning, add sugar, butter, baking powder, and eggs.
4. Cook in your waffle iron, or try them in pancake form. This made about 4 good sized belgian waffles.

Try making a simple strawberry topping to compliment the waffles. Frozen sliced strawberries, a bit of water, corn starch, and sugar.