Sweet Cinnamon Waffles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/4 Cup All Purpose Flour
- 1/4 Cup Cornmeal
- 1/4 Cup White Sugar
- 1 Tbsp Baking Powder
- 1 Tsp Vanilla
- 1 1/4 Cup Buttermilk
- 1/2 Cup Oil
- 2 Large Eggs
- 1 Tsp Cinnamon
- 1/2 Tsp Nutmeg

Instructions

In a bowl mix together all the dry ingredients. In a separate bowl, mix together the wet ingredients (except for the egg whites, keep them separate). Slowly add the dry mixture to the wet mixture and stir until almost combined. It will be lumpy and that’s okay! Lumps are good when making waffles.

In a small bowl whip the egg whites until they form light peaks. Fold the egg whites into the batter (but don’t stir! be careful, you want things light and fluffy!) The batter does not take long to mix and it's okay if it's a little lumpy. You don't want to overmix!

Put 1/3 of a cup into each side of your waffle iron and sit back while it does all the work! I like to top it with simple maple syrup, but a touch of whip cream sure doesn’t hurt. Makes 12-13 waffles. Enjoy!