



Belgium yeast waffles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/2 cups lukewarm milk
- 6 tablespoons butter, melted
- 2 to 3 tablespoons honey , optional
- 3/4 teaspoon salt
- 1 teaspoon vanilla
- 2 large eggs
- 2 cups all purpose flour
- 1 1/2 teaspoons instant yeast

Instructions

Directions

- 1) Combine all of the ingredients in a large bowl, leaving room for expansion; the mixture will bubble and grow.
- 2) Stir to combine; it's OK if the mixture isn't perfectly smooth.
- 3) Cover with plastic wrap, and let rest at room temperature for 1 hour; the mixture will begin to bubble. You can cook the waffles at this point, or refrigerate the batter overnight to cook waffles the next day.
- 4) Preheat your waffle iron. Spray with non-stick vegetable oil spray, and pour 2/3 to 3/4 cup batter onto the center of the waffle iron. Close the lid and bake until the waffle is golden brown.
- 5) Serve immediately, or keep warm in a 200°F oven. Serve with banana, honey or

syrup and whipped cream, if desired.