

Tender and Easy Buttermilk Waffles

2 cups self-rising flour*

2 tablespoons white sugar

1 teaspoon baking soda

2 cups whole buttermilk

1/4 cup melted butter, at room temperature

2 large eggs, lightly beaten

1 teaspoon vanilla extract

*2 cups all-purpose flour, 2 teaspoons baking powder, 1/2 teaspoon salt will replace self-rising flour

While you preheat a waffle iron according to manufacturer's instructions, make the batter.

Whisk flour, sugar, and baking soda together in a bowl until evenly combined.

Beat eggs in a separate bowl; add buttermilk, vanilla extract, and butter whisking to combine. Stir buttermilk mixture into flour mixture until just combined and batter is slightly lumpy.

Pour 1/2 cup batter** into a round preheated waffle iron and spread evenly with a rubber spatula. Cook according to manufacturer's instructions.

Makes 8 round waffles.

You can heat the oven to about 250 degrees F to 275 degrees F, and place a rack on a baking sheet to keep waffles warm as you make the whole batch. If you have leftovers, cool to room temperature and place in a gallon storage bag with a piece of waxed paper between waffles. Store at room temperature overnight or in freezer for longer storage.

**Adjust amount if you have a square waffle iron.