



# waffles works for pancakes too

## SERVINGS

about 4

## TIME

15 minutes prep,  
40 minutes total

## INGREDIENTS

- 2 cups flour (any kind, including 1:1 gluten free or whole wheat)
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs, cracked in a bowl
- 4 tablespoons melted butter
- 2 cups buttermilk (make your own with 2 tablespoons lemon juice or vinegar + buttermilk to make 2 cups) OR (use milk and eliminate the baking soda and increase baking powder to 1+1/2 teaspoon)
- 1 teaspoon vanilla

## DIRECTIONS

- In a large bowl, whisk together the dry ingredients: flour, sugar, baking powder, baking soda and salt.
- In a medium sized bowl, whisk together the wet ingredients: eggs, butter, and buttermilk or milk.
- Pour wet ingredients into bowl with dry ingredients and combine with a spatula. Add a few teaspoons of water if the batter is too stiff.
- Preheat waffle iron (or pancake griddle). Let batter sit for 5-10 minutes.
- Use a 1/2 cup measuring cup to scoop batter onto the hot waffle iron (or 1/4 cup if making pancakes). Close the lid and bake until golden brown. If desired, let sit for 10 minutes in a 200°F oven to crisp.

## EQUIPMENT

- Waffle iron or pancake griddle.
- Wet and dry measuring cups and spoons.
- Large bowl and medium sized bowl.
- Spatula and flipper if making pancakes.

## TIPS TO INVOLVE THE KIDS

- Designate an area to get a bit messy. Take all ingredients and equipment out ahead of time.
- Have your child crack eggs into a small bowl one at a time so shells can be easily removed.
- Have your child measure out all dry and wet ingredients.
- If appropriate, let your child pour batter onto waffle iron or pancake griddle.

## EXTRA!

- Top with some applesauce and a bit of real maple syrup.

