



WAFFLES

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Waffles make breakfast or even dinner fun! Most of all, the variety of toppings is what makes them delicious and memorable!

Ingredients

3 cups all-purpose flour	4 T. butter, softened
2 tsp. salt	4 T. shortening
1 tsp. baking soda	1 cup half-and-half
2 eggs	1 cup milk
1 cup granulated sugar	½ cup buttermilk
	½ tsp. vanilla

Directions

1. Preheat waffle iron while making batter.
2. Combine flour, salt, and baking soda in a medium bowl. Whisk together until well combined.
3. In a stand mixer or large bowl with a hand mixer, cream together shortening, butter, and sugar until creamy.
4. Add one egg at a time and blend thoroughly until light and creamy.
5. In a separate bowl, mix together milk, half-and-half, buttermilk, and vanilla.
6. Add half of the liquid mixture to the creamed butter mixture and mix until well combined, scraping the bowl after each addition.
7. Add half of the flour mixture to the creamed butter mixture and mix until well combined, again scraping the bowl after each addition. Repeat steps 6 and 7 with the remainder of the creamed butter mixture and remainder of flour mixture.
8. Use a scoop or measuring cup to pour the required amount of batter onto waffle iron and cook until golden brown. Cooking time and amount of batter needed will vary with different waffle irons.
9. Serve hot with your favorite toppings, or freeze extras for later.