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## Oma's Easy Waffle Recipe

### Ingredients:

- 3 eggs
- ¼ cup butter, melted and cooled
- 2 cups buttermilk
- 1 tsp vanilla
- 1 cup whole wheat flour
- 1 cup all-purpose flour
- ½ tsp baking soda
- 1 tsp baking powder
- 2 Tbsp sugar
- 1 tsp salt

### Instructions

1. Preheat waffle iron, brushing inside well with oil (or according to manufacturer's directions)
2. Preheat oven to 200° F to keep cooked waffles warm until needed.
3. In a medium bowl, beat the eggs, melted butter, buttermilk, and vanilla.
4. In another bowl, mix the dry ingredients together and then add to the egg mixture and stir until well mixed. Let sit for about 5 minutes.
5. Pour a little of the batter into the waffle iron (check the manufacturer's directions as to how much) and cook until waffle is golden brown on both sides and easy to remove.
6. Serve immediately or put into oven to keep warm.
7. This recipe makes about 6 8" waffles.

### Hints:

- Serve with maple syrup, sausages, bacon, or your favorite pancake toppings.
- Try adding chopped nuts, chocolate chips, or blueberries to the batter!
- Waffles taste best when eaten almost immediately, having cooled off just a bit.

<http://www.quick-german-recipes.com/easy-waffle-recipe.html>