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*Recipes excerpted from **The Big Book of Breakfast** by Maryana Vollstedt. Published by Chronicle Books, LLC, San Francisco, CA. Copyright 2003. Reprinted with permission of the publisher. All rights reserved.*

Buttermilk Waffles

Makes 6 waffles.

These crisp, flavorful waffles can be served for a quick meal any time of the day. Serve them with Sweetened Cream Cheese, nuts, and berries for an alternative to butter and syrup.

2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon sugar
3 large eggs
1-3/4 cups buttermilk
1/2 cup melted butter or margarine
Nuts and fresh berries for topping
Sweetened Cream Cheese for topping (recipe follows)

Preheat waffle iron and spray lightly with oil. In a large bowl, combine flour, baking powder, baking soda, salt, and sugar. In a medium bowl, whisk together eggs, buttermilk, and melted butter. Add to dry ingredients and stir until well blended. Pour 3/4 cup batter onto the hot waffle iron. Close lid and bake until steam stops and waffle is lightly browned and crisp, 3 to 4 minutes. Remove waffle and repeat with remaining batter. Spoon a little Sweetened Cream Cheese on top of each waffle. Sprinkle with nuts and berries.

Sweetened Cream Cheese

Makes about 1 cup.

8 ounces cream cheese, at room temperature, cut up
1/4 cup confectioner's sugar

Blend cream cheese and sugar in a food processor.