



Buttermilk Waffles with Bedazzled Strawberries

*Makes about 10 medium-sized waffles
(varies based on waffle iron)*

Waffles are such a great invention! The special irons create perfect little pockets for holding wonderful toppings. The only dilemma is deciding on what to place in the pockets! For a springtime breakfast, we think vanilla yogurt and strawberries are the perfect topping choice. In fact, we've doubled up on the strawberries by creating a fresh sauce alongside fresh slices. Heat up your waffle iron; delicious eats are about to be yours!

Ingredients:

8 tablespoons (1 stick) unsalted butter
2 cups all-purpose flour
3 tablespoons sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon Kosher salt
2 eggs
2 cups buttermilk
1 tablespoon pure vanilla extract
Oil or cooking spray for greasing the waffle iron

Bedazzled Strawberries:

Vanilla yogurt
2 quarts fresh strawberries, hulled and stemmed
1 lemon, freshly squeezed
1/4 cup powdered sugar

Directions:

1. Prepare the Fresh Strawberry Sauce: Hull and rough chop half (1 quart) of the strawberries into a fine dice. Place the chopped strawberries in a bowl and combine with the juice of one lemon and the powdered sugar. Toss to combine and set aside to macerate. With the other quart of strawberries, hull and slice; set aside.
2. Preheat the waffle iron until nicely warmed at a medium setting.
3. Melt the butter and allow to cool slightly while gathering the other ingredients. Meanwhile in a small bowl, mix the dry ingredients together: flour, sugar, baking powder, baking soda, and Kosher salt. Set aside.
4. In a larger bowl, beat the eggs and combine with the buttermilk and vanilla extract until evenly combined. Add the cooled, melted butter and whisk well.

Continued on Page 2

Page 2, continued

5. Add the dry ingredients to the liquid mixture, and stir to combine; avoid over-mixing.
6. Lightly spray the upper and lower cooking surfaces of the waffle iron, if desired. Place about 1/2 cup of batter onto the preheated waffle iron. (The quantity of batter to be used will vary with different styles of waffle irons; check the manufacturer's recommendations.)
7. Allow the waffle to cook until nicely golden and the steaming from the closed iron diminishes, about 2 – 3 minutes. Resist the temptation to check progress too early in the process and too frequently. Place the waffle on a heatproof platter in a warm (200°F) oven, or in a tortilla warmer while making the remainder of the waffles.
8. Top the waffles with a generous dollop of vanilla yogurt. Drizzle a few tablespoons of the fresh strawberry sauce over the yogurt and top with freshly sliced strawberries.