

BELGIAN BEER WAFFLES

Recipe from Serious Eats

INGREDIENTS:

- 2 1/4 cups all-purpose flour
- 1 t salt
- 4 t baking powder
- 1 1/4 t baking soda
- 2 T sugar
- 5 T unsalted butter
- 3/4 cup milk
- 1 cup beer
- 1 1/2 t vanilla extract
- 2 large eggs
- strawberries + whipped cream, for topping

DIRECTIONS:

1. Whisk together the dry ingredients: flour, salt, baking powder, baking soda, and sugar.
2. Melt butter in a medium saucepan. Add milk and beer and heat until mixture is warm. Whisk vanilla and eggs into the warm beer mixture.
3. Make a well in the dry ingredients. Slowly pour wet ingredients into the well, whisking until smooth and barely any lumps remain.
4. Pour into a pre-heated, lightly greased Belgian waffle maker (a regular waffle iron will work fine as well). Cook until it's done to your liking. Serve immediately with sugary strawberries and whipped cream.