

# SUPER CRISPY BROWN BUTTER YEAST WAFFLES

## INGREDIENTS:

- 3/4 cup (1 1/2 sticks) unsalted butter + more for serving
- 2 cups warm whole milk
- 1/2 cup buttermilk
- 2 T sugar
- 1 packet or 2 1/4 t active dry yeast
- 1 1/4 t kosher salt
- 2 cups all-purpose flour
- 2 large eggs
- 1/4 t baking soda
- nonstick vegetable oil or coconut oil spray
- maple syrup + powdered sugar + fruit for serving

## DIRECTIONS:

1. Make brown butter by melting 3/4 cup butter in a medium saucepan over medium heat. Cook, stirring often, until butter foams, then browns, but doesn't burn, about 5-8 minutes. Pour into a small bowl to cool slightly.
2. Whisk milk, buttermilk, sugar, yeast, and salt in a large bowl. Whisk in flour and brown butter; cover with plastic wrap and let batter sit at room temperature for 8-12 hours. If it will be longer, pop it in the fridge until time to waffle.
3. When you're ready to make these crispy guys, heat up your waffle iron until hot. Whisk eggs and baking soda into waffle batter. Spray waffle maker with cooking spray and pour batter into waffle iron using the amount that works best for your waffle iron.\*
4. Cook until waffles are golden brown. Serve immediately with butter, syrup, powdered sugar and berries. Enjoy!

\*Mine takes about 1/2 cup per waffle, but I totally overflowed it for the first couple to get that knowledge down.