

## Basic Waffle Recipe

*A reliable, crispy waffle that's perfect on its own or as a base for endless add-ins.*

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### Yield

About 6–8 waffles (depending on your iron size)

### Time

- **Prep:** 10 minutes
  - **Cook:** 15–20 minutes
  - **Total:** 25–30 minutes
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### Equipment

- Waffle iron (e.g. Great American), capable of 350 °F
  - Non-stick spray (e.g., Pam)
  - Mixing bowls (1 large, 1 medium)
  - Whisk
  - Measuring cups & spoons
  - 1 cup flat-bottomed measuring cup (for portioning)
  - Infrared thermometer (optional)
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### Ingredients

#### Dry Ingredients

- 2 cups (240 g) all-purpose flour
- 1 Tbsp baking powder
- ½ tsp fine salt

#### Wet Ingredients

- ½ cup (120 ml) vegetable oil  
or 1 stick (113 g) melted butter
- 2 large eggs
- 1¾ cups (420 ml) milk (up to 2 cups for desired consistency)

## Dry Ingredients

- 1–2 Tbsp granulated sugar
- 1 Tbsp cornstarch (*pro tip for crisp*)

## Wet Ingredients

- 1 tsp vanilla extract (optional, but recommended)

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## Instructions

### 1. Preheat & Rotate Iron

- Plug in and preheat your waffle iron to about **350 °F**.
- While heating, rotate the iron every minute or so to ensure even temperature.

### 2. Mix Dry Ingredients

- In a medium bowl, whisk together flour, baking powder, salt, sugar, and cornstarch until uniformly blended.

### 3. Combine Wet Ingredients

- In a large bowl, whisk the oil (or melted butter) and eggs vigorously until fully emulsified.

### 4. Add Milk & Vanilla

- Pour in 1¾ cups milk and vanilla (if using), and whisk until smooth.
- If the batter seems too thick, whisk in up to ¼ cup additional milk—aim for a batter that flows easily.

### 5. Make the Batter

- Pour the wet mixture into the dry ingredients.
- Whisk gently until just combined; small lumps are okay. *Avoid over-mixing to keep waffles tender.*

### 6. Final Heat Check

- (Optional) Aim for even heat by flicking a few drops of water onto each iron plate—look for a strong, uniform sizzle.
- Spray both plates lightly with non-stick cooking spray.

## 7. Cook the Waffles

- Using the flat-bottomed 1 cup measuring cup, ladle about  $\frac{3}{4}$  cup batter into the center of the iron.
- If needed, gently spread batter toward the edges so it fills about an inch from the perimeter.
- Close the lid and **rotate** the iron every minute.
- When steam slows to a trickle (typically 3–5 minutes), lift the lid to check for even browning.
- Remove waffles with a fork and transfer to a wire rack—or place single-layered on a baking sheet in a warm oven (200 °F) to keep crisp.

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### Tips & Variations

- **Sugar Level:** Sugar promotes browning—start with 1 Tbsp and add a second if you prefer darker, sweeter waffles.
- **Crisp Factor:** Cornstarch is a game-changer for extra-crisp exteriors.
- **Don't Stack:** Keeping waffles single-layered prevents steam-softening.
- **Flavor Add-Ins:** Fold in mini chocolate chips, cooked sweet potato & ginger, dried fruit, or nuts for a fun twist.
- **Butter Swap:** Using melted butter enriches flavor but may brown faster; watch cooking times closely.

Enjoy your perfectly crisp, fluffy waffles—customizable however you like!