

Great American Waffle Home Recipe

Home Style Waffles

Yield

6–8 waffles (depending on 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)
 - Cooking spray
 - 2 mixing bowls
 - Whisk
 - Measuring cups & spoons
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Ingredients

Dry Ingredients

- 1½ cups (about 6¾ oz) all-purpose flour
- ¼ cup cornstarch
- 1 tsp kosher salt
- ½ tsp baking soda
- ½ tsp baking powder
- ⅓ cup granulated sugar (or ¼ cup for less sweetness)

Wet Ingredients

- ¾ tsp vanilla extract
- ¾ cup whole milk
- ½ cup half-and-half
- ½ cup whole buttermilk
- 1 large egg, lightly beaten
- 2 Tbsp unsalted butter, softened

Dry Ingredients

Wet Ingredients

- 2 Tbsp vegetable shortening, softened
 - Cooking spray (for waffle iron)
 - Butter & maple syrup, for serving
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Instructions

1. Preheat & Rotate Waffle Iron

- Preheat your waffle iron to **350–375 °F**.
- While heating, rotate every minute or so to maintain even temperature and prevent sticking.

2. Mix Dry Ingredients

- In a large bowl, whisk together flour, cornstarch, salt, baking soda, baking powder, and sugar. Set aside.

3. Mix Wet Ingredients

- In a separate bowl, whisk vanilla, milk, half-and-half, buttermilk, egg, softened butter, and shortening until smooth and combined.

4. Combine Batter

- Fold the dry mixture into the wet mixture until just combined—small lumps are okay. Overmixing can lead to tough waffles.

5. Cook the Waffles

- Lightly spray the iron plates with cooking spray.
- Spoon about **½ cup** batter onto the center of the iron.
- **Flip immediately** (to ensure even coverage and height).
- Cook for **4–6 minutes**, or until steam subsides and waffle is golden and crisp.
- Remove carefully with a fork.

6. Keep Warm (Optional)

- Place cooked waffles single-layered on a wire rack in a warm oven (200 °F) to maintain crispness while you finish the batch.

7. Serve

- Top immediately with a pat of butter and a generous drizzle of maple syrup.

Tips & Notes

- **Sticking Prevention:** The most common culprit is insufficient heat—ensure your iron is fully preheated.
- **Sweetness Level:** Adjust sugar between $\frac{1}{4}$ – $\frac{1}{3}$ cup to suit your taste.
- **Crispness Hack:** Cornstarch yields an extra-crisp exterior while keeping the interior tender.
- **Variations:**
 - Fold in $\frac{1}{2}$ cup mini chocolate chips or chopped pecans for a twist.
 - Add $\frac{1}{2}$ tsp cinnamon or a pinch of nutmeg to the dry mix for warm spice notes.