

BELGIAN WAFFLES - adapted from allrecipes.com
The Cooks Next Door

4 egg yolks
2 tsp. vanilla extract
2 c. buttermilk
1/2 c. butter, melted
2 c. all-purpose flour
1 Tb. baking powder
1 tsp. baking soda
1 Tb. white sugar
1/2 tsp. salt
1/2 tsp. ground cinnamon
4 egg whites

Preheat your waffle iron.

In a medium bowl, whisk together the eggs, vanilla, buttermilk and butter until well blended. Combine the flour, baking powder, baking soda, sugar, salt and cinnamon; stir into the buttermilk mixture. In a separate bowl, whip the egg whites with an electric mixer until stiff. Fold into the batter.

Spoon batter onto the hot waffle iron, close, and cook until golden brown. Waffles are usually done when the steam subsides.

BUTTERMILK SYRUP - allrecipes.com

1/2 c. butter
1 c. sugar
1 c. buttermilk
1 Tb. vanilla extract
1 Tb. corn syrup
1/2 tsp. ground cinnamon
1/2 tsp. baking soda

Bring butter, sugar, buttermilk, vanilla extract, corn syrup, and cinnamon to a simmer in a large saucepan over medium-high heat. Once simmering, whisk in baking soda, and cook for 10 seconds before removing from heat. Serve warm.