

Blueberry Brown Butter Waffles

Makes: 8 servings

Total Time: 25 minutes

Ingredients

3 cups all-purpose flour
1 teaspoon salt
4 tablespoons sugar
4 teaspoons baking powder
1 teaspoon baking soda
1 ½ cups blueberries
2 ½ cups buttermilk
4 eggs
1 stick butter, melted
2 teaspoons vanilla

for topping-

whipped cream
extra berries
syrup
butter
sprinkles

Directions

Preheat oven to 200°F and have a rimmed baking sheet ready. This is where you'll place cooked waffles to keep them warm.

Preheat your waffle iron.

Melt butter in a medium saucepan over medium heat. Whisk constantly as the butter begins to bubble and foam. After several minutes, small brown flecks will appear at the bottom of the saucepan. Continue whisking until it turns brown and is giving off a nutty aroma. Transfer immediately to a large bowl to cool.

Whisk together the flour, salt, sugar, baking powder and baking soda in a medium bowl. Toss in the blueberries and coat well with the flour mixture.

Add the buttermilk, eggs and vanilla to the bowl of butter. Whisk until combined. Pour the dry mixture into the wet mixture and fold until just combined and no dry lumps remain.

Generously coat your waffle iron with non-stick spray or butter. Then cook waffles according to the machine instructions. Once cooked, transfer to rimmed baking sheet and keep warm in the oven.

Serve immediately with your favorite toppings: syrup, whipped cream, berries, sprinkles – whatever makes you happy!