

Buttermilk Waffles

Perfect buttermilk waffles with crispy exterior and fluffy interior. Easy homemade recipe with tangy buttermilk for the best breakfast treat.

10 min

PREP

30 min

COOK

40 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Buttermilk Waffles

Ingredients

- 2 cup flour
- 2 tbsp granulated sugar
- 2 cup buttermilk
- 2 egg
- 1 cup unsalted butter
- 1 tbsp baking powder
- 1 tsp baking soda
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare Equipment**

Preheat your waffle iron according to manufacturer's instructions, usually 3-5 minutes. Lightly grease the waffle iron plates with cooking spray or brush with melted butter to prevent sticking.
- 2 Mix Dry Ingredients**

Whisk together 2 cups all-purpose flour, 2 tablespoons sugar, 1 teaspoon baking powder, 1 teaspoon baking soda, and 1 teaspoon salt in a large bowl until evenly combined.
- 3 Combine Wet Ingredients**

Crack 2 eggs into a separate medium bowl and whisk until smooth. Add 2 cups buttermilk and 1 tablespoon melted butter, then whisk until fully combined.
- 4 Make Batter**

Pour the wet ingredients into the dry ingredients. Gently fold together with a wooden spoon or whisk until just combined and no dry flour streaks remain, about 10-15 gentle stirs. Do not overmix - lumps are fine and overmixing will make tough waffles.
- 5 Let the batter rest for 5 minutes while the waffle iron finishes heating. This allows the flour to hydrate and the leavening agents to activate fully.**
- 6 Cook Waffles**

Pour approximately 1/4 cup of batter onto the center of the hot waffle iron, spreading it slightly but not to the edges. Close the lid and cook for 4-5 minutes until the waffle is golden brown and steam stops emerging from the sides.

- 7 Remove the waffle carefully with a fork or tongs and serve immediately while hot and crispy. Repeat with remaining batter, re-greasing the waffle iron as needed between batches.

Tips

Ensure your eggs and buttermilk are at room temperature before mixing, as this helps create a smoother batter and more even cooking.

Avoid overmixing the batter - mix only until ingredients are just combined. A few lumps are perfectly fine and will result in more tender waffles.

Let the batter rest for 5-10 minutes after mixing to allow the gluten to relax and the leavening agents to activate fully.

Preheat your waffle iron thoroughly before adding batter - this ensures even cooking and prevents sticking.

Use a measuring cup or ladle to portion batter consistently, ensuring uniform waffle size and cooking time.

Keep finished waffles warm in a 200°F oven on a wire rack if not serving immediately - this maintains crispiness better than stacking.

Never use metal utensils to remove waffles from the iron, as they can damage the non-stick coating. Opt for silicone or wooden tools instead.

For extra flavor, try adding vanilla extract, cinnamon, or citrus zest to the batter, or fold in fresh berries or chocolate chips just before cooking.