

Eggo Waffles

Make homemade Eggo waffle copycat recipe at home! Crispy, fluffy waffles perfect for breakfast. Freeze for quick toaster meals just like store-bought.

15 min

PREP

15 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Eggo Waffles

Ingredients

- 3 cup wheat flour
- 4 egg
- 1 cup milk
- 1 cup water
- 1 cup buttermilk
- 1 cup canola oil
- 2 tbsp granulated sugar
- 1 tbsp baking powder
- 1 tsp salt
- 10 drop food coloring

Instructions

- 1 Prepare Equipment**

Preheat your waffle iron according to the manufacturer's instructions, typically 5 minutes on medium-high heat.
- 2 Mix Wet Ingredients**

Beat 4 eggs and 2 tablespoons sugar in a large mixing bowl using an electric mixer on high speed for 1-2 minutes until light and fluffy.
- 3** Add 1 cup water, 1 cup milk, 1 cup buttermilk, and 1 tablespoon oil to the egg mixture. Mix on medium speed for 30 seconds until well combined.
- 4 Prepare Dry Ingredients**

Whisk together 3 cups all-purpose flour, 1 teaspoon baking powder, and 1 teaspoon salt in a separate large bowl until evenly combined.
- 5 Combine Batter**

Pour the wet ingredients into the dry ingredients and stir gently until just combined and no dry flour remains visible, about 1 minute. Do not overmix or the waffles will be tough.
- 6** Add 10 drops yellow food coloring if desired and fold gently into the batter for 30 seconds to achieve an even golden color.
- 7 Cook Waffles**

Lightly spray the preheated waffle iron with cooking spray or brush with melted butter to prevent sticking.

- 8 Pour ½ cup batter into the center of the waffle iron and close the lid immediately. Cook for 3-5 minutes until the waffle is golden brown and steam stops emerging from the sides.
- 9 Remove the waffle carefully with a fork or tongs and transfer to a wire cooling rack. Repeat with remaining batter, re-greasing the iron as needed.
- 10 **Cool and Store**
Cool waffles completely on the wire rack for 10-15 minutes before storing to prevent them from becoming soggy.

Tips

Use ingredients at room temperature for the smoothest batter and even mixing. Cold ingredients can cause the melted butter to solidify and create lumps.

Measure flour correctly using the spoon-and-level method. Too much flour will result in dense, heavy waffles while too little creates thin, fragile ones.

Preheat your waffle maker for at least 5 minutes before cooking. A properly heated waffle iron prevents sticking and ensures even browning.

Don't overmix the batter - mix just until ingredients are combined. Overmixing develops the gluten in flour, resulting in tough waffles.

Use a light coating of cooking spray or brush with melted butter between each waffle to prevent sticking, even on non-stick surfaces.

For extra crispy waffles, place cooked waffles on a wire rack in a 250°F oven for 5-10 minutes after cooking.

Pour batter from the center of the waffle iron and let it spread naturally. This ensures even distribution and prevents overflow.

Cool waffles completely on a wire rack before freezing to prevent condensation and sogginess.