



# Noreen's Kitchen

## Malted Buttermilk Waffles

### Ingredients

3 cups all purpose flour	3 eggs
3 teaspoons baking powder	3 cups buttermilk
3 tablespoons granulated sugar (optional)	6 tablespoons butter, melted
3/4 cup malt powder	1 1/2 teaspoons salt

### Step by Step Instructions

Combine dry ingredients together in a large bowl and whisk to combine.

Blend wet ingredients together in a separate bowl and whisk until well blended.

Combine the wet ingredients with the dry ingredients and whisk or stir until fully incorporated.

Batter will be somewhat thick. If you like your batter a bit thinner then simply add a touch of plain milk until it reaches the consistency you desire. Remember, the thinner your batter, the crispier your waffle will be and the less fluffy it will be.

Heat your waffle iron according to manufacturers instructions.

Add the recommended amount of batter for your particular model of iron.

Cook until the indicator light shows ready.

Place on a rack on a baking sheet in a low oven until ready to serve.

This recipe made 10 large round waffles in my iron. You may have different results with your appliance.

If you have leftover waffles, allow them to cool completely and wrap individually and freeze. Reheat in the toaster or oven until crispy.

**Enjoy!**