

ACORN COTTAGE OBERLIN CORNMEAL WAFFLES v.3

Makes about 12 waffle quadrants

INGREDIENTS

- 1 cup stone ground cornmeal (medium grind)
- 1 cup whole wheat pastry flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 cups buttermilk
- 1/4 cup milk (only if needed, to ensure dough is wet enough to ladle)
- 4 large eggs, separated
- 1/4 cup unsalted butter, melted and cooled to lukewarm
- 1/2 teaspoon vanilla extract
- 1 tablespoon honey

DIRECTIONS

Preheat your waffle maker.

In a clean bowl, whisk egg whites until they hold semi-stiff peaks. Set aside.

In a second, large, bowl, whisk together flour, cornmeal, baking soda, baking powder, salt, pepper.

In a third bowl, whisk together buttermilk, egg yolks, melted butter, vanilla, and honey.

Add the wet to the dry ingredients until just incorporated. Do not over mix. The texture of the batter should be similar to cake batter. If it appears too thick, add the 1/4 cup of milk. Lastly, gently fold the beaten egg whites into batter, to avoid deflating them.

Spray the waffle grid with baking spray once at the beginning. Drop a ladle-full batter into each quadrant of the waffle maker. Cook at darkest setting for waffles with a crisp golden brown exterior and fluffy interior.

If serving a crowd in a batch, transfer waffles as they are done to a baking sheet in a 225°F oven to keep warm and repeat with remaining batter.