Waffles

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YIELD: about 10 waffles

TIME: 35 minutes

It's time to put that waffle iron languishing in the back of your cabinet to good use. These airy, delicate and crisp-edged waffles are so fabulous, yet so simple to throw together, they're destined to become part of your weekend breakfast routine. Freeze leftovers, if you have any, in Ziplock bags and serve them during the week. You can pop them in the toaster to reheat (use a light setting) and they come out nearly as well as freshly made, maybe even slightly crunchier.

For a lighter, fluffier waffle, separate the eggs and proceed with step 2 using the egg yolks. Beat the whites until stiff, then fold into the batter. For whole-grain waffles, use 1 1/3 cup all-purpose flour and 2/3 cup whole-wheat flour. You can also substitute brown sugar for the granulated.

INGREDIENTS

* 6 tablespoons unsalted butter, more for waffle iron
* 2 cups/240 grams all-purpose flour
* 1 tablespoon/15 grams sugar
* 1 teaspoon/8 grams baking powder
* 1 teaspoon/5 grams fine sea salt
* ½ teaspoon/3 grams baking soda
* 1 cup plain yogurt (or see note)
* 1 cup milk
* 4 large eggs

PREPARATION

1. Melt butter either on the stove or in the microwave. Set aside.
2. In a large bowl, whisk together flour, sugar, baking powder, salt, and baking soda. In a separate bowl, whisk together yogurt, milk, melted butter, and eggs. Fold wet ingredients into dry ingredients.
3. Preheat a waffle iron and, using a pastry brush or paper towel, lightly coat with butter. Cook waffles (using about 1/2 cup batter per waffle) until golden and crisp. Butter the iron in between batches as needed. Serve waffles immediately as they are ready, or keep them warm in a 200 degree oven until ready to serve.

*Tip: If you don’t have yogurt (or sour cream or buttermilk will all work), substitute another 1 cup of milk mixed with 1 tablespoon lemon juice or vinegar.*