



Brown Butter Waffles

 Vegetarian

READY IN



40 min.

SERVINGS



12

CALORIES



261 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- ☐ 0.3 ounce active yeast dry
- ☐ 0.3 teaspoon baking soda
- ☐ 2 large eggs lightly beaten
- ☐ 12 servings kosher salt
- ☐ 2.5 cups milk
- ☐ 2 tablespoons sugar
- ☐ 12 tablespoons butter unsalted
- ☐ 12 servings waffle toppings see below

- ☐ 2 cups flour whole-wheat all-purpose or

Equipment

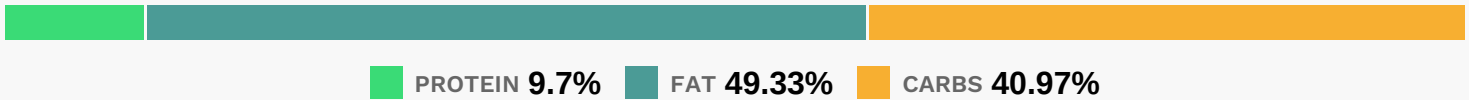
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ waffle iron

Directions

- ☐ Make the brown butter: Melt the butter in a small saucepan over medium heat. Cook, swirling the pan, until lightly browned, 8 to 12 minutes. Skim off any foam; set the brown butter aside.
- ☐ Make the batter: Warm 1/2 cup milk in a small saucepan over low heat until it reaches about 110 degrees F.
- ☐ Transfer to a large bowl and sprinkle in the yeast (do not stir). Set aside until foamy, about 5 minutes.
- ☐ Whisk in 1/3 cup of the brown butter, reserving the rest for buttering the waffle iron.
- ☐ Whisk in the flour, sugar, 1 teaspoon salt and the remaining 2 cups milk. Cover with plastic wrap and let rise overnight at room temperature.
- ☐ Preheat the oven to 250 degrees F. Preheat a waffle iron; brush with the reserved brown butter. Stir the eggs and baking soda into the batter. Spoon 1/2 to 1/3 cup batter into the waffle iron and cook until golden.
- ☐ Transfer to a baking sheet and keep warm in the oven while you make the rest. Top as desired.
- ☐ Grape Compote
- ☐ Bring 5 cups seedless grapes, 1 cup sugar, the juice of 1/2 lemon and 2 tablespoons water to a boil in a wide skillet over high heat. Cook, stirring, until syrupy, 30 minutes. Off the heat, stir in 1 teaspoon vanilla and 3/4 cup chopped almonds; cool.

- ☐ Orange Glaze
- ☐ Heat 3/4 cup orange marmalade, 1/4 cup water, 2 tablespoons lemon juice and a pinch of salt in a skillet over medium-low heat, stirring, until warmed through.
- ☐ Remove from the heat and whisk in 4 tablespoons cold butter until smooth.
- ☐ Cran-Apple Relish
- ☐ Cook 3 chopped peeled apples in a skillet with 2 tablespoons butter over medium-high heat, 5 minutes.
- ☐ Add 1/3 cup cranberries, 1/4 cup sugar, 1 cup apple cider, 1 split vanilla bean and 1 strip orange zest. Simmer until syrupy, 8 to 10 minutes.
- ☐ Photograph by Anna Williams

Nutrition Facts



Properties

Glycemic Index:15.34, Glycemic Load:8.56, Inflammation Score:-5, Nutrition Score:9.7986957145774%

Nutrients (% of daily need)

Calories: 260.62kcal (13.03%), Fat: 14.71g (22.62%), Saturated Fat: 8.55g (53.42%), Carbohydrates: 27.48g (9.16%), Net Carbohydrates: 25.01g (9.1%), Sugar: 7.13g (7.92%), Cholesterol: 67.2mg (22.4%), Sodium: 279.8mg (12.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.51g (13.01%), Manganese: 0.89mg (44.7%), Selenium: 16.56µg (23.66%), Vitamin B1: 0.25mg (16.6%), Phosphorus: 156.66mg (15.67%), Vitamin B2: 0.21mg (12.38%), Folate: 40.96µg (10.24%), Fiber: 2.47g (9.88%), Vitamin A: 479.01IU (9.58%), Magnesium: 38.2mg (9.55%), Vitamin B3: 1.8mg (9%), Calcium: 82.07mg (8.21%), Iron: 1.33mg (7.37%), Vitamin B6: 0.14mg (7.05%), Zinc: 0.97mg (6.47%), Vitamin D: 0.94µg (6.24%), Vitamin B12: 0.37µg (6.21%), Copper: 0.12mg (6.02%), Vitamin B5: 0.58mg (5.76%), Potassium: 183.93mg (5.26%), Vitamin E: 0.59mg (3.91%), Vitamin K: 1.69µg (1.61%)