

# Fluffy Whole Wheat Waffles (Crisp Outside, Soft Inside)

Prep: About 10 minutes • Cook: About 4–5 minutes per waffle (total time varies by waffle maker)

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*Golden, 100% whole wheat waffles with lightly crisp edges and tender, fluffy centers, enriched with buttermilk, vanilla, and a hint of cinnamon for cozy, wholesome flavor.*

## Ingredients

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- 2 cups (260 g) whole wheat flour (spooned and leveled)
- 1 Tablespoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 6 Tablespoons (85 g) unsalted butter (melted and slightly cooled)
- 2 large eggs (at room temperature)
- 2 Tablespoons (25 g) brown sugar (packed; light or dark)
- 1 3/4 cups (about 420 ml) buttermilk
- 1 teaspoon vanilla extract (pure)

## Instructions

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1. Preheat the waffle maker to medium-high heat. Preheat oven to 200°F (93°C) and place a wire rack on a baking sheet; set aside.
2. In a large bowl, whisk together the whole wheat flour, baking powder, cinnamon, and salt; set aside.
3. In another large bowl, whisk together the melted butter, eggs, and brown sugar.
4. Whisk in the buttermilk and vanilla until combined.
5. Pour the wet ingredients into the dry ingredients and whisk gently just until combined; do not overmix (some small lumps are OK).
6. Grease the preheated waffle maker (e.g., nonstick spray).
7. Pour about 1/3 cup of batter into each well of the waffle maker (amount depends on your waffle iron) and close the lid.
8. Cook until golden and crisp, about 4–5 minutes, or per your waffle maker's instructions.
9. Transfer cooked waffles to the prepared wire rack and keep warm in the oven while cooking remaining batter.
10. Serve immediately with desired toppings (e.g., maple syrup, whipped cream, fruit sauces, or flavored butters).

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**Tags:** Breakfast, Waffles, Whole Wheat, Freezer Friendly, Make Ahead, Kid Friendly

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