

Waffles with 100% Freshly Milled Flour

Prep: 5 minutes • Cook: 4 minutes

Homemade fresh milled waffles are a delicious, quick breakfast full of healthy whole grains with a crisp, griddled exterior and pillowy center.

Ingredients

- 2 cups (280 g) soft white wheat flour
- 1 tablespoon (12 g) baking powder
- 1/2 teaspoon (2.5 g) salt
- 1 tablespoon (12 g) sugar
- 1 1/2 cups (366 g) milk
- 2 eggs
- 1 teaspoon (5 g) vanilla
- 4 tablespoons butter (melted)

Instructions

1. Preheat your waffle maker until very hot.
2. In a large bowl, whisk together the flour, baking powder, salt, and sugar.
3. Add the milk, eggs, vanilla, and melted butter to the dry ingredients; stir just until combined. Let the batter rest 5–10 minutes.
4. Pour about 1 cup of batter onto a preheated nonstick waffle iron (grease if your iron isn't nonstick).
5. Cook according to your waffle maker's directions until golden and crisp. Serve warm with desired toppings.

Tags: Breakfast, Waffles, Whole Grain, Whole Wheat, Quick and Easy, Healthy
