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"Grandmother's Recipe for Buttermilk Waffles"

- * 4 cups sour buttermilk
- * 5 cups flour
- * 1 tablespoon butter
- * 1 tablespoon molasses
- * 3 eggs (yolks)
- * Maple Syrup or your favorite Honey from the ArmadilloPepper.com selection



Mix to a smooth batter, 4 cups of sour buttermilk, 5 cups of flour, and add 1 tablespoon of melted butter, 1 teaspoon salt, 1 tablespoon of molasses. Add the well-beaten yolks of 3 eggs, 1½ teaspoonfuls of baking soda, dissolved in a little hot water. Lastly, add the stiffly-beaten whites of 3 eggs. Place about 3 tablespoonfuls of the batter on hot, well-greased waffle irons. If buttermilk cannot be procured, sour milk may be used with good results, providing the milk is quite sour. From this quantity of batter may be made twelve waffles. Serve with maple syrup or your favorite Honey from the ArmadilloPepper.com selection .

Courtesy of Mary's Collection of Recipes

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