

Best Buckwheat Buttermilk Waffles

Adapted from Buttermilk Pancakes II at [AllRecipes](#)

Serves 2

1 cup buckwheat flour

1 tablespoon sugar

1 tsp baking powder

½ tsp baking soda

¼ tsp salt

1 cup buttermilk

1 egg

2 tablespoons oil

Preheat waffle maker. And preheat oven to 150 degrees, or the lowest setting.

Mix dry ingredients (flour through salt) in a large bowl.

Mix liquid ingredients (buttermilk through oil) in a medium bowl. Add to dry ingredients and mix thoroughly.

My waffle maker makes two 4.5 inch square Belgium waffles. Belgium waffles are thicker than standard waffles. I put one third of the batter into the maker three times. You might put more or less batter in at a time. Try not to overfill the wells or the batter will ooze out and make a big aggravating mess.

Cook waffles until steam no longer comes from the waffle machine. As each waffle is done, place in oven, right on the bare rack. This keeps them crispy.

Read more: <http://blog.kitchentherapy.us/2009/04/b-is-for-buckwheat/>