



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
www.theponderosalodge.com

Overnight Whole Wheat Waffles

1/2 tsp. instant yeast
1 cp. whole wheat flour
1 cp. all-purpose flour
1/2 tsp. salt
1 tblsp. sugar
2 cps. milk
8 tblsp. (1 stick) butter, melted and cooled
1/2 tsp. vanilla extract
oil for brushing on waffle iron
2 eggs

Before going to bed, combine the dry ingredients and stir in the milk, then the butter and vanilla. The mixture will be loose. Cover with plastic wrap and set aside overnight at room temperature.

Brush the waffle iron lightly with oil and preheat it. Separate the eggs and stir the yolks into the batter. Beat the whites until they hold soft peaks. Stir them gently into the batter.

Spread a ladleful or so of batter onto the waffle iron and bake until the waffle is done, usually 3 to 5 minutes, depending on your iron. Serve immediately, or let cool on baking rack. Store in the freezer for up to 1 month. Pop them into the toaster when desired.