

Good Eats Recipes

Lemon-Poppy Seed Waffles with Blueberry Sauce

What You Need:

1 1/2 cups all purpose flour
6 tablespoons sugar
2 tablespoons poppy seeds
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
3 large eggs
1 1/4 cups buttermilk
1/4 cup (1/2 stick) unsalted butter, melted
1 tablespoon grated lemon peel
GOOD EATS Blueberry Sauce

Directions:

Whisk first 6 ingredients in large bowl to blend. Whisk eggs, buttermilk, melted butter and lemon peel in small bowl to blend. Add buttermilk mixture all at once to flour mixture and whisk until just blended. Let mixture stand 15 minutes. Preheat waffle iron according to manufacturer's instructions. Spoon batter onto waffle iron. Cover and cook until golden and cooked through, about 7 minutes (cooking time will vary, depending on waffle iron). Repeat with remaining batter. Serve immediately with warm blueberry sauce.