

## OATMEAL WAFFLES WITH APPLE BUTTER

2 cups buttermilk  
1/4 cup orange juice  
2/3 cup quick-cooking rolled oats  
1 egg  
2 tablespoons packed light brown sugar  
1/2 cup all-purpose flour  
1/2 cup whole wheat flour  
1 1/2 teaspoons baking soda  
1/2 teaspoon salt  
2 tablespoons melted butter, plus more for cooking  
GODO EATS Apple Butter  
Whipped cream, for garnish  
Fresh berries, for garnish, optional

The night before you plan to serve the waffles, in a medium bowl, combine the buttermilk, orange juice, and oats. Mix well, cover, and refrigerate overnight. In a large bowl, whisk the egg. Add the sugar and mix. Add the flours, baking soda, salt, and the oat mixture and mix well. Stir in the melted butter. The batter may be slightly lumpy. Preheat and lightly butter a waffle iron. Spoon a generous 1/2 cup of batter onto the hot iron and close the lid. Cook until no more steam escapes from the iron and the waffle is golden on both sides, about 5 minutes. Serve immediately with the apple butter and whipped cream and garnished with fresh berries.