

# Recipes



# A WAFFLE BRUNCH BOARD

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**A** waffle brunch board? Yes, please! Who doesn't love brunch, and now with a new spin on it. Even better! It could be your excuse to invite friends and family over for your next creative kitchen masterpiece. I've put together a list of waffle board worthy items for you to consider when making your own masterpiece. I hope to inspire!

Let's start with the main component, which is—of course—waffles. If you have a waffle iron or can borrow one, homemade waffles from scratch are the way to go if you want to pull out all the stops for your guests. You could also opt for the Birch Benders Waffle Mix. If a waffle iron isn't in the cards, French toast or pancakes make for great substitutions. I'll shamelessly plug my Sheet Pan Pancake recipe from a handful of years ago. There is something to be said about the ease of pulling one giant pancake out of the oven that can be cut into squares. Plus, they're delicious and don't have to be distributed in batches.

There are so many delicious choices when it comes to toppings, and the bonus with hosting friends and family is that you get to add more toppings with more people. There are only so many square inches of waffle a person can fill, but why not make it an event with a fun and unique spread that calls for creativity. You might come up with a new favorite!

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## Classic Crispy Waffles

Yield: 10–12 large waffles

### Preparation

In a large mixing bowl, whisk together the flour, baking powder, baking soda and salt. Make a well in the center of the dry ingredients and add the milk, whisking until just combined. Whisk in the melted butter and vanilla until well combined.

In a separate bowl, beat eggs until light and frothy and then fold the eggs into the batter a few times. The batter should be streaked with the beaten egg. Sprinkle the batter with 2 tablespoons sugar and gently fold it in until very few streaks of egg are showing. The batter should still be slightly lumpy.

Let the batter set in the refrigerator for at least 10 minutes while you preheat the waffle maker to medium-high heat. Generously spray top and bottom of the waffle maker with non-stick cooking spray and cook waffles according to your waffle maker's instructions.

For my waffle maker, I fill it about three-quarters of the way full, spreading it to fill in any gaps. Close the lid gently and cook until the waffles are golden brown and crisp, about 5 minutes. I try not to peek for at least 4 minutes. Keep the cooked waffles in a 200°F warm oven while you make the remaining waffles.

### Ingredients

- 12 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 cups whole milk
- ½ cup butter, melted & slightly cooled
- 1 teaspoon vanilla
- 2 large eggs
- 2 tablespoons sugar

Recipe courtesy of: thebakermama.com

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## Classic Sheet Pan Pancakes

Yield: 10–12 pancakes

### Preparation

Preheat the oven to 400°F. Grease an 18x13-inch baking sheet. I prefer butter, but a cooking spray will also work.

Whisk together the buttermilk, eggs, melted butter, and sugar. In a separate bowl, mix together the flour, baking powder, baking soda, and salt.

Add the dry ingredients to the wet ingredients, using a spatula to gently fold together and being careful not to overmix.

Transfer the batter to the prepared baking sheet and spread evenly, and add desired toppings. Bake for 15–18 minutes or until golden brown. Let cool for a few minutes, cut into squares and serve with your favorite sides!

### Ingredients

- 2 ½ cups buttermilk (can sub milk)
- 2 large eggs
- 6 tablespoons melted butter (can sub canola oil)
- ¼ cup sugar
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- desired toppings of your choice
- maple syrup for serving

Recipe adapted from: melskitchencafe.com

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## Easy Mixed Berry Compote

Yield: 3 servings

### Preparation

Combine the berries and lemon juice in a medium saucepan. Heat over medium-high heat for 3–4 minutes.

Bring the mixture to a boil, then reduce the heat slightly and simmer for an additional 2–3 minutes.

Lightly press the berries with a fork or masher to release their juices, avoiding complete mashing.

Add sweetener towards the end, stirring well. Adjust with more lemon juice or sweetener as desired.

Remove from heat. Serve the berry compote immediately or let it cool for later use.

### Ingredients

- 1 ½ cups mixed berries or individual berries (strawberry, blueberry, raspberry, etc.)
- 1 tablespoon maple syrup or other sweetener (add more or less to taste)
- ½ lemon, juiced (adjust to taste) or bottled juice for longer storage

Recipe adapted from: alphafoodie.com

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