

## CORNMEAL WAFFLES

Adapted from Brown Sugar Kitchen

**MAKES 12 (4½-INCH) BELGIAN WAFFLES**

**ACTIVE TIME: 20 MIN START TO FINISH: 9 HR**

**(INCLUDES CHILLING)**

*After making just one batch of these delectably corny waffles, we were sold. The mixing is done the night before, which means all you have to do in the morning is add the baking soda and heat up the waffle iron.*

**2½ tsp active dry yeast**

**½ cup warm water (105–115°F)**

**2 large eggs, lightly beaten**

**2 cups whole milk**

**⅔ cup stone-ground cornmeal**

**1½ cups all-purpose flour**

**1 tsp sugar**

**½ tsp kosher salt**

**1 stick unsalted butter, melted and cooled**

**¼ tsp baking soda**

**Vegetable oil for brushing**

**EQUIPMENT: a Belgian-waffle iron**

**ACCOMPANIMENTS: butter and maple syrup**

- Stir together yeast and warm water in a large bowl and let stand until foamy, about 15 minutes. (If mixture doesn't foam, start over with new yeast.)
- Whisk in eggs and milk until combined well. Whisk in cornmeal, flour, sugar, and salt until smooth, then whisk in butter. Chill, covered, 8 hours or overnight (batter will bubble up and expand slightly).
- Preheat waffle iron.
- Put rack in middle position and place a baking sheet directly on it. Preheat oven to 250°F. ► Add baking soda to batter and whisk until smooth. Brush hot waffle iron with oil and make waffles according to manufacturer's instructions until golden and cooked through, about 5 minutes. Transfer as cooked to baking sheet in oven to keep warm (place waffles in 1 layer to keep crisp). Make more waffles in same manner. ■

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