Yeast Waffles

Ingredients

1/2 c Water (warm)
1/2 c Butter (melted)
2 c Milk
1/2 t Salt
4 T Sugar
3 c Flour
2 Eggs
1/2 t Baking Soda
1 t Vanilla Extract
1 T Yeast

Instructions

1.Combine the yeast and the water in a large mixing bowl and let stand for a few minutes. Stir to make sure the yeast dissolves into the water.
2.Melt the butter in the microwave. Add the milk then butter to the yeast and mix well. Sprinkle the salt and sugar into the bowl and mix again. Add the flour and stir until a thick, shaggy dough is formed and there is no more visible flour.
3.Cover the bowl with plastic wrap and let it sit on the counter overnight. The batter will double or triple in bulk as it rises.
4.The next morning, beat the eggs and vanilla together and add them to the batter along with the baking soda. Using a whisk, beat the eggs and baking soda into the batter until completely combined.

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5.Make the waffles according to your waffle maker's instructions, cooking until the waffles are golden-brown. Cooking time will vary with your waffle maker, but it is typically 4 to 6 minutes.
6.Waffles are best if served immediately, but re-heat well in the toaster. Leftovers can be kept refrigerated for up to a week. Leftover waffles can also be frozen for up to 3 months and toasted straight out of the freezer.