

Multi-Grain Waffles

Ingredients

2 c Buttermilk
1/2 c Oats
2/3 c Whole Wheat Flour
2/3 c Flour
1/4 c Wheat Germ
1 1/2 t Baking Powder
1/2 t Baking Soda
1/4 t Salt
1 t Ground Cinnamon
2 Eggs
1/4 c Brown Sugar
1 T Vegetable Oil
2 t Vanilla Extract

Instructions

- 1.Mix buttermilk and oats in a medium bowl; let stand for 15 minutes.
- 2.Whisk whole-wheat flour, flour, wheat germ, baking powder, baking soda, salt and cinnamon in a large bowl.
- 3.Stir eggs, sugar, oil and vanilla into the oat mixture. Add the wet ingredients to the dry ingredients; mix with a rubber spatula just until moistened.
- 4.Coat a waffle iron with cooking spray and preheat. Spoon in enough batter to cover three-fourths of the surface. Cook until waffles are crisp and golden brown, 4 to 5 minutes. Repeat with remaining batter.