

# Quick and Simple Waffle Recipes Everyone Will Love

## Basic Fluffy Waffles

Serves 8 | Prep. time 5 minutes | Cooking time 10 minutes

### Ingredients

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- Pinch of salt
- 2 large eggs, at room temperature, yolks and whites separated
- 1½ cups whole milk
- ½ cup butter, melted
- 1 teaspoon vanilla extract

### Directions

1. Beat the egg whites until soft peaks form. Set aside
2. In a large mixing bowl, mix the flour, baking powder, salt, and sugar.
3. Add the milk, melted butter, egg yolks, and vanilla and stir until smooth and lump-free.
4. Fold the egg whites gently in the batter with a spatula.
5. Warm the waffle iron on high and spray with cooking spray.
6. Add a small amount of batter and cook following manufacturer instructions, usually for 3–4 minutes or until golden brown.
7. Serve with fruit, whipped cream, honey, or jam.

### Nutrition (per serving)

Calories 275, fat 14 g, carbs 29 g, sugar 5 g,  
Protein 6 g, sodium 139 mg

## Waffle Cookies

Serves 32 | Prep. time 10 minutes | Cooking time 10 minutes

### Ingredients

- 1½ cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking powder
- Pinch of salt
- 2 large eggs, room temperature, yolks and whites separated
- ½ cup butter, melted
- 1 teaspoon vanilla extract
- 2 tablespoons icing sugar

### Directions

1. Beat the egg whites until soft peaks form. Set aside.
2. In a large mixing bowl, mix the flour, baking powder, and salt.
3. Stir in the melted butter, egg yolks, sugar, and vanilla.
4. Fold the egg whites gently in the batter with a spatula.
5. Warm the waffle iron on high and spray with cooking spray.
6. Add a small amount of batter and cook for 3–4 minutes or until golden brown.
7. Dust with icing sugar.

### Nutrition (per serving)

Calories 77, fat 3 g, carbs 11 g, sugar 6 g,  
Protein 1 g, sodium 29 mg

# Blueberry Waffles

Serves 4 | Prep. time 10 minutes | Cooking time 10 minutes

## Ingredients

- 1½ cups all-purpose flour
- ½ cup sugar
- 2 teaspoons baking powder
- Pinch of salt
- 3 large eggs, room temperature, yolks and whites separated
- 1 cup whole milk
- ½ cup butter, melted
- 1 cup fresh or frozen blueberries
- Zest and juice of 1 lemon
- 1 teaspoon vanilla extract

## Directions

1. Beat the egg whites until soft peaks form. Set aside.
2. In a large mixing bowl, mix the flour, baking powder, salt, and sugar.
3. Stir in the milk, melted butter, egg yolks, and vanilla.
4. Fold the egg whites gently in the batter with a spatula.
5. Stir in the blueberries and lemon juice and zest.
6. Warm the waffle iron on high and spray with cooking spray.
7. Add a small amount of batter and cook for 3–4 minutes or until golden brown.
8. Serve with your favorite ice cream or whipped cream and sprinkle with blueberries on top.

## Nutrition (per serving)

Calories 584, fat 29 g, carbs 70 g, sugar 32 g,  
Protein 12 g, sodium 283 mg

# Chocolate Waffles

Serves 4 | Prep. time 10 minutes | Cooking time 10 minutes

## Ingredients

- 1½ cups all-purpose flour
- ½ cup sugar
- 1 tablespoon baking powder
- ¼ cup cocoa powder
- Pinch of salt
- 2 large eggs, room temperature, yolks and whites separated
- 1 cup whole milk
- ¼ cup butter, melted
- 1 tablespoon vanilla extract

## Directions

1. Beat the egg whites until soft peaks form. Set aside.
2. In a large mixing bowl, mix the flour, baking powder, cocoa powder, salt, and sugar.
3. Stir in the milk, melted butter, egg yolks, and vanilla.
4. Fold the egg whites gently in the batter with a spatula.
5. Warm the waffle iron on high and spray with cooking spray.
6. Add a small amount of batter and cook for 3–4 minutes or until golden brown.
7. Serve with fruit, whipped cream, honey, or jam.

## Nutrition (per serving)

Calories 232, fat 8 g, carbs 34 g, sugar 14 g,  
Protein 5 g, sodium 93 mg

# Savory Herb Waffles

Serves 8 | Prep. time 10 minutes | Cooking time 15 minutes

## Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon garlic salt
- 3 tablespoons freshly chopped parsley
- 3 tablespoons freshly chopped dill
- 3 tablespoons freshly chopped basil
- 2 cups buttermilk
- 2 large eggs, room temperature, yolks and whites separated
- 7 ounces cream cheese, softened
- 1½ cups mozzarella cheese, grated
- ¼ cup butter, melted

## Directions

1. Beat the egg whites until soft peaks form. Set aside.
2. In a large mixing bowl, mix the flour, baking powder, baking soda, and garlic salt.
3. In another bowl, mix the buttermilk, parsley, dill, basil, egg yolks, cream cheese, and grated cheese.
4. Stir the dry ingredients into the wet ingredients.
5. Fold the egg whites gently in the batter with a spatula.
6. Stir in the melted butter and mix until a smooth dough forms.
7. Warm the waffle iron on high and spray with cooking spray.
8. Add a small amount of batter and cook for 3–4 minutes or until golden brown.
9. Serve with a tablespoon of sour cream or Greek yogurt if desired.

## Nutrition (per serving)

Calories 315, fat 17 g, carbs 29 g, sugar 3 g,  
Protein 10 g, sodium 392 mg

# Chicken and Waffles

Serves 8 | Prep. time 15 minutes | Cooking time 30 minutes

## Ingredients

### Waffles

- 2 cups all-purpose flour
- 1½ teaspoons baking powder
- Salt and pepper to taste
- 1¾ cups buttermilk
- ¼ cup butter, melted
- 2 large eggs, room temperature, yolks and whites separated
- ¾ cup grated cheese

### Chicken

- 8 boneless skinless chicken thighs
- 1 cup buttermilk
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon onion powder
- Salt and pepper to taste
- 2 cups breadcrumbs

### Sauce

- ½ cup mayonnaise
- ½ cup Greek yogurt
- 1 teaspoon smoked paprika
- Salt and pepper to taste
- 1 teaspoon lemon juice

## Directions

1. Beat the egg whites until soft peaks form. Set aside.
2. In a large mixing bowl, mix the buttermilk, garlic powder, smoked paprika, onion powder, and salt and pepper to taste.
3. Stir in the chicken thighs and marinate for 10–15 minutes.
4. In a large mixing bowl, mix the flour, baking powder, and salt and pepper to taste.
5. Stir in the buttermilk, melted butter, and eggs.
6. Fold the egg whites gently in the batter with a spatula.
7. When the batter is smooth, stir in the grated cheese.
8. Warm the waffle iron on high and spray with cooking spray.
9. Add a small amount of batter and cook for 3–4 minutes or until golden brown.
10. Drain the chicken well and coat it with breadcrumbs.
11. Warm some cooking oil in a large pot over medium heat and fry the chicken for around 10 minutes until crispy and golden brown.
12. In a small bowl, mix the mayonnaise, Greek yogurt, smoked paprika, lemon juice, and salt and pepper to taste.
13. Top each waffle with fried chicken and a drizzle of sauce.

## Nutrition (per serving)

Calories 575, fat 27 g, carbs 50 g, sugar 6 g,  
Protein 32 g, sodium 559 mg

\*\*\*These recipes and more are found in Louise Davidson's *Wicked Good Waffles: Insanely Delicious, Quick, and Easy Waffle Recipes*. To get your copy, click on the cover below or click [here](#).

