

Cinnamon, freshly ground cardamom, and ginger are swirled into our freshest local creamery's butter along with a touch of sugar.



# CRISPY WAFFLES

PAIR WITH CINNAMON, CARDAMOM & GINGER BANNER BUTTER

## INGREDIENTS

- 1 pkg. Cinnamon, Cardamom & Ginger Banner Butter, at room temperature
- 2 c. all purpose flour
- 1 tbsp. sugar
- 3/4 tsp. kosher salt
- 1/2 c. buttermilk powder (available in the dry milk section of grocery store)
- 1/2 tsp. baking soda
- 1/2 c. sour cream
- 2 eggs
- 1/4 tsp. vanilla
- 1/4 c. vegetable oil
- 1 1/4 c. club soda
- Fresh berries, if desired.

## PREPARATION

- Heat waffle iron. Preheat oven to 300 degrees.
- Whisk all dry ingredients in a large bowl.
- Whisk sour cream, eggs, vanilla and oil in a medium bowl.
- Gently stir club soda into egg mixture.
- Combine wet and dry ingredients with a rubber spatula until just incorporated.
- Bake waffles according to waffle iron's instructions.
- Keep warm in oven until ready to serve.
- Top each waffle with Banner Butter and fresh berries.

MAKES



WAFFLES

*You may grace your finest handmade pastries with a bit of this heady creation, or serve atop a fresh crispy waffle. It's also delicious on any type of bread, and works well over roasted fruits. Our children love it melted into popcorn too (and so do we)!*