Rye Waffles

Amount 13+ waffles

Ingredients

- 125 g fresh-milled rye flour, fine
- 375 g fresh-milled soft white flour
- 3 1/2 cups milk
- 6 tbsp sugar
- 2 tbsp molasses
- 1 tsp salt
- 1/2 tsp cardamom
- 1/2 tsp cinnamon
- 1 1/2 cups butter (3 sticks)
- 4 eggs, separated
- 2 tbsp vanilla
- 2 tbsp baking powder

Steps

1. Turn on stove to preheat waffle iron, around medium.
2. Mix rye, soft white flour, milk, sugar, molasses, salt, cardamom, and cinnamon. Let rest 15-20 minutes to hydrate.
3. Meanwhile melt butter and let it cool slightly. Separate eggs, whites in a taller container for whipping.
4. Near the end of the rest, whip egg whites until stiff.
5. Whisk yolks, vanilla, and cooled butter into the soaked batter.
6. Sprinkle in baking powder and stir gently until just combined.
7. Fold in egg whites until just combined and fluffy.
8. Cook: keep both halves of the iron at 400 F (infrared thermometer). A little less than a full metal ladle of batter.
9. Flip immediately. 1 min. Flip. 1 min, plus an extra 30 seconds before opening so it releases cleanly.

Notes

Variant of Waffles. Rye can be a bit sticky; grease the iron with butter or high-heat oil.