

Easy Overnight Waffles

Don't be afraid to make these on a weekday. A little bit of elbow grease the night before will make your morning much more relaxed, not to mention delicious. These fluffy, puffy waffles will be on the table almost before the coffee has brewed.

Ingredients

the waffles

1/4 ounce (1 envelope) active dry yeast
2¼ cups milk, warmed to 100 degrees
2 tablespoons sugar
2 eggs, separated
1 stick unsalted butter, melted
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon fine salt

blueberry-cardamom syrup

8 cups frozen blueberries
1 cup sugar
2 teaspoons freshly ground cardamom

Special equipment

Belgian waffle maker

Directions

for the waffles

Bloom the yeast in a small bowl with 1/4 cup of the milk and a pinch of sugar. Whisk the egg whites to firm peaks. Combine the butter and the remaining 2 cups milk in a small saucepan over low heat, just until it steams. Add the vanilla. Whisk the flour, remaining sugar and salt together in a very large bowl. Stir in the heated milk, egg yolks and bloomed yeast. Fold in the whites. Cover with plastic wrap and refrigerate overnight.

for the blueberry-cardamom syrup

Combine the blueberries, sugar, cardamom and 1/4 cup water in a large saucepan. Bring to a simmer over medium-high heat, and then lower the heat to medium and continue to simmer rapidly, stirring, until the blueberries break down and the liquid turns syrupy, 15 to 20 minutes.

Gently stir the waffle batter to deflate any big bubbles. Heat a Belgian waffle maker according to manufacturer's instructions. Ladle 1¾ to 2 cups of batter over the iron. When you lower the lid, some of the batter is going to ooze out. This is just a little collateral damage of making thick, fluffy waffles. Don't worry, you'll have fabulous waffles you can use to bribe someone to clean up for you. Cook the waffles until golden brown, 4 to 8 minutes depending on the iron. Remove with a plastic or wooden spatula to plates, or keep warm in a 200 degree oven until all the waffles are done.

Serve the waffles with the blueberry-cardamom syrup.

Cook's Note

When measuring flour, scoop it into measuring cup and level it off with a knife.

total time: 45 minutes plus overnight resting

active prep: 45 minutes

serves: 10 to 12 waffles

difficulty: moderate