



ANSON MILLS

Yeasted Rice Waffles

Yield

6 thick Belgian waffles or 15 regular waffles

Time

10 to 15 minutes to make the batter, plus overnight to rise it; 5 minutes to make the honey butter; 5 minutes or so to cook each waffle

Baking Notes

These waffles can be made sweet or savory. If you're making sweet waffles, use the larger amount of sugar and include the vanilla extract. If you're making savory waffles for serving with Southern Fried Chicken with Buttermilk Gravy, use the smaller amount of sugar and skip the vanilla.

There are a ton of waffle irons to choose from—almost too many, in our opinion. We picked up a simple, inexpensive iron—no bells to signal when the waffle is done, and no whistles to express how beautiful it is—but the iron performed perfectly. We also purchased a pricey double Dutch contraption that spins vertically like a salt-and-pepper-shaker ride, and is so heavy we looked for a label that cautioned against operating it when on medication. This iron performed beautifully, too, and can cook two big puffy Belgian waffles simultaneously. As lovely as a Belgian waffle is, when it comes to savory preparations like Southern Fried Chicken with Buttermilk Gravy, we prefer the thin prison-cot waffles that the modest iron produces.

Breakfast waffles can support any number of fabulous toppings. Who among us would decry the beauty of good old maple syrup and butter? Or try one of our recipes such as Vanilla Mouseline, Blueberry Compote, or the magnificently simple Honey Butter featured below. The honey butter may be piped or simply spooned on.

Honey Butter

Using a stand mixer fitted with the whisk attachment or a handheld mixer, beat 8 ounces (16 tablespoons) unsalted European style butter, at room temperature, until very light and fluffy, about 3 minutes. With the mixer running, add 3 ounces (about ¼ cup) honey in a slow, steady stream. Continue to beat to incorporate the honey, about 1 minute longer, scraping down the sides of the bowl as needed. Beat in a pinch of salt and 1 teaspoon vanilla extract or 1 tablespoon Cognac. Use the butter at room temperature.

Equipment Mise en Place

For the waffles, you will need a large and a medium mixing bowl, a whisk, a medium saucepan, a wooden spoon, a ladle, and a waffle iron.

Ingredients

16 ounces (about 3½ cups) Anson Mills Thirteen Colony Rice Waffle Flour
1 teaspoon fine sea salt
1 or 2 tablespoons sugar (see Baking Notes)
2 large eggs
4 ounces (8 tablespoons) unsalted European-style butter
2 cups plus 2 tablespoons (17 ounces) whole milk, plus an additional 2 tablespoons if needed to thin the batter
1 teaspoon instant yeast
2 teaspoons vanilla extract (if making sweet waffles)

Directions

1. Turn the flour and salt into a large mixing bowl. Add 1 tablespoon sugar for savory waffles, or 2 tablespoons sugar for sweet waffles. Whisk to lighten the flour mixture. Crack the eggs into a medium bowl and whisk them lightly.
2. Melt the butter in a medium saucepan over medium-low heat, stirring with a wooden spoon and scraping the browning milk solids on the bottom of the pot to make sure they color evenly, until the butter is the color of a filbert in the shell and the kitchen smells miraculous, about 8 minutes.
3. Pull the pan off the heat and pour the milk into the butter. Ladle some of the warm milk mixture into the beaten eggs and whisk to warm them. Add another ladleful, whisk, and pour the egg mixture into the milk and butter in the saucepan. Whisk again to combine. Sprinkle the yeast over the surface and let stand for 5 minutes.
4. Pour the milk mixture into the dry ingredients and whisk lightly. Stir in the vanilla, if using. Cover and refrigerate overnight. In the morning, the batter will have risen significantly and be dimpled with tiny fermentation bubbles. Stir the batter down with a ladle. It should be thick, but still distinctly fluid. (If the batter appears sluggishly thick, add up to 2 tablespoons cold milk, 1 tablespoon at a time, stirring gently after each addition.) Note: the tiny flecks in the batter are milk solids that browned with the butter.
5. Heat the waffle iron on the desired setting. When it's ready, ladle in some batter and cook until done. (The amount of batter you use will depend on the dimensions of your particular waffle iron.) Remove and serve immediately with honey butter or one of the toppings mentioned in Baking Notes. We suggest a light dusting of confectioners' sugar for visual appeal. By the way, if you're the one on the waffle iron, don't plan on sitting down until the batter is gone. No one will let you!