Sour Cream Waffles

Sour Cream Waffles from the original efishinsea.net site from 2004!



Ingredients

- **1 1/2 Cups** Flour
- **2 Tablespoons** Sugar
- **1/2 Teaspoon** Baking Soda
- **1 Teaspoon** Baking Powder
- **1/2 Teaspoon** Salt
- **3** Eggs
- **2 Cups** 1 Pint Sour Cream
- **1/4 Cup** Melted Butter

Method

1. Sift together flour, sugar, baking soda, baking powder and salt.
2. In another bowl, beat eggs until light and frothy, then blend in sour cream.
3. Add dry ingredients and mix well.
4. Blend in butter and then add milk to desired consistency.

Notes

> These are my favorite waffles!
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> Mix can be refrigerated for up to 3 days.
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> Recipe from Kathy Miller