

Lemon Poppyseed Yogurt Waffles

A while back, my friend Max called to rave about yogurt in her waffles. She was right.



ingredients:

unbleached all-purpose flour	2 cups	
iodized salt	1 teaspoon	
baking soda	2 ½ teaspoons	
poppyseeds	2 tablespoons	
lemon zest	from one large lemon	
large eggs	2	at room temperature, separated
unsalted butter	4 tablespoons	melted
buttermilk	1 cup	
plain low-fat yogurt	¾ cup	
milk	¼ cup	
lemon juice	2 teaspoons	
cream of tartar	pinch	for the egg whites

procedure:

1. Preheat your waffle iron.
2. In a large bowl, thoroughly combine flour, salt, baking soda, lemon zest, and poppyseeds.
3. In a separate bowl, whisk together egg yolks, buttermilk, yogurt, milk, and melted butter. Set aside.
4. In a third bowl or electric mixer, whip egg whites and cream of tartar to soft peaks.
5. Make a well in the flour mixture and pour in buttermilk mixture. Mix gently with a whisk until just incorporated. Some lumps are OK.
6. Toward the end of mixing, fold in egg whites.
7. Bake in waffle maker until crisp and golden.
8. Serve with powdered sugar, berry syrup, maple syrup or anything else delicious.