

Brioche Waffles: Soft, Buttery Waffles You'll Crave Every Morning

250 g (2 cups) all-purpose flour



OVEN
200°F

TIME
10 min

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INGREDIENTS

250 g (2 cups) all-purpose flour
1 packet dry active yeast (or 10 g fresh yeast)
2 eggs
50 g (1/4 cup) sugar
100 g (7 tbsp) melted butter
250 ml (1 cup) warm milk

DIRECTIONS

1. **Activate the : Yeast** Warm the milk (not hot!) and stir in the yeast. Let it sit for about 10 minutes until it starts to foam.
2. **Mix : Wet Ingredients** In a large bowl, whisk the eggs and sugar until frothy. Add the melted butter and the yeast-milk mixture. Stir to combine.
3. **Add the : Flour** Gradually stir in the flour until the batter is smooth. It should be thick but pourable. Cover with a towel and let it rest for 1 hour at room temperature to rise.
4. **Preheat and : Grease the Waffle Iron** Lightly grease your waffle iron and let it heat up.
5. **Cook the : Waffles** Spoon enough batter to fill the plates (don't overfill-it will puff up!) and cook for 3-5 minutes or until golden brown.
6. **Serve and : Enjoy** Serve immediately with your favorite toppings.

SWAPS & NOTES

Milk : Swap with oat, almond, or soy milk for a dairy-free version.

Yeast : If using fresh yeast, dissolve it in warm milk just like the dry one.

Butter : Browning the butter before mixing it in adds a nutty aroma for more depth.

Add-ins : Try adding vanilla extract or a pinch of cinnamon to the batter for added warmth.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/brioche-waffles-soft-buttery-waffles-youll-crave-every-morning/>