

BUTTERMILK BANANA WAFFLES

Prep Time: 10 min

Total Time: 30 MIN

Servings: 6

Ingredients

2 cups flour

3 Tbsp sugar, granulated

2 tsp baking powder

1/4 tsp salt

2 eggs

1 3/4 Charlie's Buttermilk

1 very ripe banana, mashed

1 banana, sliced

4 tbsp butter, unsalted

1 tsp vanilla

1/2 cup heavy cream

1/2 cup toasted walnuts, crushed

2 Tbsp powdered sugar

Directions

In a large bowl, whisk dry ingredients together - flour, granulated sugar, baking powder, salt. In a separate bowl, whisk together buttermilk, eggs, mashed banana, butter, and vanilla. Mix wet and dry ingredients until just combined. Cover and let rest for 10 min. Heat waffle iron to medium-high. Brush waffle iron with butter and lightly cover iron with batter. Cook until golden brown, about 5 min.

Whisk cream and powdered sugar together until you see stiff peaks. Slice the extra banana. Top waffles with whipped cream sliced banana, and walnuts. Then serve!

Enjoy!