



# Strawberries and Cream Buttermilk Waffles Recipe

## Introduction

Indulge in the delightful combination of strawberries and cream with these fluffy buttermilk waffles. Perfect for a weekend breakfast or a special brunch, this recipe brings together the sweetness of fresh strawberries, the richness of whipped cream, and the comforting warmth of freshly made waffles. Whether enjoyed on their own or topped with syrup, these waffles are sure to impress.

## Detailed Ingredients with Measures

For the Strawberries:

- 2 cups sliced strawberries
- 1 tablespoon sugar
- 1 tablespoon freshly squeezed orange juice

For the Waffles:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 tablespoon sugar
- 2 cups buttermilk
- $\frac{1}{3}$  cup unsalted butter, melted
- 3 large eggs

For the Whipped Cream:

- 1 cup cold heavy whipping cream
- 1 tablespoon sugar

## Prep Time

10 minutes

## Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: Serves approximately 4 people

Enjoy your delicious Strawberries and Cream Buttermilk Waffles!

## Detailed Directions and Instructions

### Prepare the Strawberries:

In a large bowl, combine the sliced strawberries, 1 tablespoon of sugar, and the orange juice. Let the mixture stand, stirring occasionally, until the sugar has dissolved, about 10 minutes. Set aside.

### Preheat Equipment:

Preheat your oven to 200°F (93°C) and a waffle iron to medium-high heat. Lightly oil the top and bottom of the waffle iron or coat with nonstick spray.

### Mix Dry Ingredients:

In a large bowl, whisk together the flour, baking powder, baking soda, salt, and 1 tablespoon of sugar.

### Combine Wet Ingredients:

In a separate bowl or large measuring cup, whisk together the buttermilk, melted butter, and eggs until well combined.

See also Instant Pot Cheeseburger Mac and Cheese Recipe

### Prepare the Waffle Batter:

Pour the wet ingredients into the bowl with the dry ingredients. Stir using a rubber spatula just until the mixture is moist but still slightly lumpy. Be careful not to overmix.

**Cook the Waffles:**

Pour a scant  $\frac{1}{2}$  cup of the batter into the preheated waffle iron. Close gently and cook until the waffle is golden brown and crisp, about 4-5 minutes. Transfer the cooked waffle to the oven to keep warm. Repeat with the remaining batter.

**Prepare the Whipped Cream:**

In the bowl of an electric mixer fitted with the whisk attachment, beat the cold heavy whipping cream and the remaining 1 tablespoon of sugar until medium peaks form, about 3-5 minutes.

**Serve:**

Serve the waffles immediately, topped with the prepared whipped cream and the reserved strawberries.

## Notes

**You can use frozen strawberries if fresh ones are unavailable, but thaw and drain them before combining with sugar and orange juice.**

**For extra flavor, consider adding a splash of vanilla extract to the whipped cream.**

**Ensure the waffle iron is properly preheated to prevent sticking and to achieve a crispy texture.**

**The batter can be customized with mix-ins like chocolate chips or blueberries for variation.**



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## Cook Techniques

### Preparing Strawberries

Combine sliced strawberries with sugar and orange juice to enhance their natural sweetness. Allow the mixture to rest, stirring occasionally, which helps the strawberries release their juices.

### Preheating Equipment

Preheat your waffle iron to medium-high heat and keep an oven at a low temperature (200°F) to keep the cooked waffles warm while you finish cooking the rest.

See also Sweet and Savory Cranberry Glazed Chicken

### **Mixing Dry Ingredients**

Use a large bowl to whisk together all dry ingredients. This ensures that baking powder and soda are evenly distributed for even rise and texture in the waffles.

### **Combining Wet Ingredients**

In a separate bowl, whisk the buttermilk, melted butter, and eggs thoroughly to create a uniform mixture before combining with dry ingredients.

### **Preparing the Waffle Batter**

Fold the wet ingredients into the dry ingredients using a rubber spatula. Be careful not to overmix; a few lumps are fine and will result in lighter waffles.

### **Cooking the Waffles**

Pour batter into the preheated waffle iron and close it gently. Cook until golden brown, and then transfer waffles to the oven to maintain warmth while cooking additional batches.

### **Making Whipped Cream**

Use an electric mixer with a whisk attachment to beat cold heavy whipping cream and sugar until medium peaks form. This adds a light and airy texture, perfect for topping.

### **Serving**

Serve waffles hot, topped with whipped cream and the prepared strawberries for a delicious presentation.

## FAQ

**Can I use frozen strawberries for this recipe?**

Yes, you can use frozen strawberries, but it's best to thaw and drain them first to avoid excess liquid.

**What can I use instead of buttermilk?**

You can make a buttermilk substitute by combining 2 cups of milk with 2 tablespoons of vinegar or lemon juice. Let it sit for about 5 minutes before using.

**How do I keep waffles crispy after cooking?**

Keeping cooked waffles in a warm oven (200°F) helps them stay warm while preventing them from getting soggy.

**Can I make the batter ahead of time?**

Yes, you can prepare the batter ahead of time and store it in the refrigerator for up to 24 hours. Just stir gently before using, as it may thicken.

See also [Korean Beef Nachos Recipe for Taco Lovers](#)

**How do I store leftover waffles?**

To store leftover waffles, let them cool completely, then place them in an airtight container in the fridge for up to 3 days or freeze them for longer storage.

### **Can I use a different type of flour?**

Yes, you can use whole wheat flour or a gluten-free flour blend, but it may alter the texture and flavor slightly. Adjust the liquid if necessary for consistency.

## **Conclusion**

Enjoy your delightful Strawberries and Cream Buttermilk Waffles! The combination of fluffy waffles, fresh strawberries, and whipped cream creates a perfect treat for breakfast or brunch. This dish is not only delicious but also visually appealing, making it an excellent choice for entertaining guests or indulging in a special morning at home.

## **More recipes suggestions and combination**

### **Blueberries and Lemon Cream Waffles**

Replace strawberries with fresh blueberries and add a hint of lemon zest to the whipped cream for a refreshing twist.

### **Chocolate Chip Banana Waffles**

Incorporate chocolate chips into the waffle batter and serve with sliced bananas and a drizzle of maple syrup.

### **Peach and Honey Waffles**

Top your waffles with sautéed peaches and a drizzle of honey for a sweet and fruity flavor combination.

### **Apple Cinnamon Waffles**

Add diced apples and cinnamon to the batter, and serve with warm maple syrup and a sprinkle of powdered sugar.

### **Nutella and Hazelnut Waffles**

Spread Nutella on each waffle and top with crushed hazelnuts and whipped cream for a decadent treat.



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