

Huckleberry Waffles

<http://userealbutter.com/2016/02/24/huckleberry-waffles-recipe/>
from *[this recipe](#)*

2 cups all-purpose flour
1 tbsp granulated sugar
1/2 teaspoon kosher salt
2 tsps baking powder
1 tsp baking soda
2 eggs, beaten
2 cups buttermilk
1/4 cup unsalted butter, melted
1 cup huckleberries (fresh or frozen), or substitute blueberries
1 tsp cornstarch if using frozen berries (if fresh berries, omit the cornstarch)

Mix the flour, sugar, salt, baking powder, and baking soda together in a large bowl. In another bowl, mix the beaten eggs and buttermilk together. Add the buttermilk mixture to the dry ingredients and stir until just combined. A few lumps are okay. Stir in the melted butter. If using frozen berries, toss them with the cornstarch until completely coated. Gently fold the berries (frozen or fresh) into the waffle batter. Pour about a half cup of the waffle batter on a hot waffle iron (or whatever amount your waffle iron says to use) and cook to desired crispness and brownness (about 5 minutes). The heat will make the berries pop and their juices will sizzle on the iron. Remove the waffle from the iron and serve with confectioner's sugar, butter, maple syrup, huckleberry syrup, or with fresh berries on top. Makes 8-10 waffles (depends on the size of your waffle iron).