

# Buttermilk Raspberry Waffles

## Ingredients

1. 2 cups flour
2. 4 tsp baking powder
3. 4 tbsp unsalted butter, softened
4. 1/2 cup sugar
5. 3 cups buttermilk made using Epigamia Natural Greek Yogurt
6. 2 tsp vanilla extract
7. 1/3 cup fresh or frozen raspberries
8. salt to taste
9. 1 cup Epigamia Raspberry Greek Yogurt

## Instructions

- In a bowl, combine flour, baking powder and sugar.
- In a separate bowl mix together buttermilk, vanilla and butter.
- Add the wet ingredients to the dry ingredients, and mix together gently and fold in the raspberries.
- Let the batter sit for 20 minutes to give it a puff.
- Ladle the batter into the preheated waffle iron and cook until the waffles are golden brown and crisp (about 2 to 3 minutes)
- Serve immediately with Epigamia Raspberry Greek Yogurt and banana slices.