

Vanilla Buttermilk Spice Waffles

Ingredients

- 2 large eggs
- 2 ¼ cups flour
- 1 cup buttermilk
- 1 cup milk
- ½ cup vegetable oil
- 3 tablespoons sugar
- 1 tablespoon baking powder
- 1 tablespoon vanilla extract
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon salt



Instructions

Preheat the waffle iron. Beat the eggs in a large bowl until fluffy. Beat in the remaining ingredients until just smooth.

Spray the preheated waffle iron with non-stick cooking spray. Pour the batter into the hot waffle iron. Cook until golden brown. Yield: about 8 waffles.

Please note that the nutrition facts are estimated based on the ingredients and preparation instructions described in the recipe. They are intended to be used for informational purposes only.

Nutrition Facts

Serving size: 1 waffle
Servings: 8

Amount per serving

Calories **319**

% Daily Value*

Total Fat 16.2g **21%**

Saturated Fat 3.7g **19%**

Cholesterol 50mg **17%**

Sodium 214mg **9%**

Total Carbohydrate 35.9g **13%**

Dietary Fiber 1.2g **4%**

Total Sugars 7.8g

Protein 7.2g

Vitamin D 5mcg **23%**

Calcium 169mg **13%**

Iron 2mg **11%**

Potassium 313mg **7%**

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.

Recipe analyzed by **verywell**