

# Waffles Like Waffle House

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## **Ingredients**

1 1/2 cups all-purpose flour  
1 tsp. salt  
1/2 tsp. baking soda  
1/2 cup granulated sugar  
1/4 cup butter-flavored shortening  
1 egg OR equivalent of egg substitute  
3/4 cup half and half cream  
1/2 cup buttermilk  
1/2 tsp. vanilla extract

## **Directions**

Combine flour, salt, and baking soda; set aside.  
Cream together sugar, shortening, and egg with an electric mixer.  
Slowly beat in half and half, buttermilk, and vanilla.  
Slowly beat in dry mixture.  
Cover and refrigerate overnight.  
Pour 1/2 cup of batter into a preheated, greased waffle iron and cook for 3-4 minutes, or until lightly browned. Repeat with remaining batter.