

## ***Red, White, & Blue Waffles***

### ***Ingredients***

- 2 cups all-purpose flour
- 1½ teaspoons baking powder
- 1 teaspoon baking soda
- ½ cinnamon
- ½ teaspoon salt
- 1 cup sour cream
- 1 cup whole milk
- 3 eggs
- 8 tablespoons butter, melted and cooled
- ¾ cup blueberries
- ¾ cup raspberries

### ***Preparation***

1. Preheat your waffle iron on medium-high heat.
2. In a large bowl, combine flour, baking powder, baking soda, and salt.
3. In a smaller bowl, whisk together the milk and sour cream, and then whisk in the eggs.
4. Pour the wet ingredients into the dry, and stir just until combined.
5. Fold in the butter, and then the blueberries and raspberries, stirring minimally.
6. Pour 1/4 cup of batter per waffle onto the iron and cook until the waffles are a light golden brown. Keep cooked waffles warm on a platter in the oven.
7. Serve waffles with a dusting of powdered sugar and maple syrup (a dollop of whipped cream or sour cream would be great too).
8. Makes approximately 6 waffles.

Recipe adapted from [Pass the Sushi](#).