

THYME & TEMP

ROASTED SWEET CORN WAFFLES

8-10 SERVINGS
45 MINUTES

INGREDIENTS

1 ear of fresh corn
1 1/2 cups unbleached, all-purpose flour
1/2 cup of fine corn meal
1/4 cup light brown sugar
2 teaspoons baking powder
1/2 teaspoon kosher salt
2 large eggs, separated
1 1/2 cups whole milk
2 teaspoons cider vinegar
1/4 cup (1/2 stick) unsalted butter, melted and at room temperature
1 teaspoons vanilla extract
1/4 teaspoon cream of tartar

INSTRUCTIONS

Preheat oven to 400 F.

Remove corn from husks, rinse and roast in the oven uncovered for 30 minutes, rotating half way through. Remove from oven, allow to cool, and slice away the kernels from the cob. Set aside.

Mix together the dry ingredients (flour, corn meal, brown sugar, baking powder and salt) into a large mixing bowl. In a separate medium-sized mixing bowl, whisk together the egg yolks, milk, butter, vinegar, and vanilla until thoroughly combined.

Pour wet ingredients into dry ingredients to make the batter. Stir together until thoroughly mixed but not over-mixed. It's ok to see some lumps. Slowly fold in the corn until evenly combined.

Preheat waffle iron so it's ready to go after the following part.

Whisk the egg whites in a clean stainless mixing bowl until frothy. Add cream of tartar, and then whip until soft peaks are formed. Gently fold egg whites in with the batter mixture until fully incorporated.

Scoop about a 1/4 cup of batter into your waffle maker per serving (or follow manufacturer's recommendation) and set aside once completed. They typically cook for approx 2-3 minutes each. If making a large batch, you can keep them warm in the oven at 200 F while you wait.

Serve with syrup, ice cream, jam, and/or whipped cream and enjoy!

