



## Parmesan-Black Pepper Waffles

**Prep: 10 minutes • Cook: 20 minutes**

**Makes: about 10 (5-inch) waffles**

- ½ cup County Market® butter (1 stick)
- 3 County Market® large eggs
- 1¾ cups Essential Everyday® all-purpose flour
- 1 tablespoon baking powder
- 1½ teaspoons salt
- ¾ cup shredded Parmesan cheese (about 3 ounces)
- 1 tablespoon cracked black pepper
- 2 cups County Market® whole milk

**1.** Preheat waffle iron as manufacturer directs. In small microwave-safe bowl, heat butter in microwave oven on high 1 minute or until melted; let cool.

**2.** Meanwhile, in large bowl, with mixer at medium speed, beat eggs 3 minutes or until very pale and foamy. Into medium bowl, sift flour, baking powder and salt; whisk in cheese and pepper until combined. Whisk milk and butter into flour mixture, whisking just until combined; do not overmix (batter will be lumpy). With wooden spoon, fold in eggs.

**3.** For each 5-inch waffle, with ladle, pour about ½ cup batter into waffle iron (enough to just cover surface of waffle iron). Cook waffles as manufacturer directs or until waffles are golden brown and steam is no longer escaping from iron.

*Approximate nutritional values per serving:*

*240 Calories, 14g Fat (8g Saturated), 99mg Cholesterol,  
707mg Sodium, 20g Carbohydrates, 1g Fiber, 8g Protein*