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Buckwheat Sour Cream Waffles
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Serves 4 to 6

Ingredients

1 cup buckwheat flour
1 cup all-purpose flour
2 tablespoons packed light-brown sugar
1 tablespoon baking powder
1 teaspoon salt
¼ teaspoon ground cinnamon
3 large eggs, separated
1 cup sour cream
1 ½ cups milk
8 tablespoons (1 stick) unsalted butter, melted
fresh blueberries, optional
Crème Fraîche

Directions

1. Preheat a waffle iron. Into a large bowl, sift together buckwheat and all-purpose flours, sugar, baking powder, salt, and cinnamon.
2. In a medium bowl, whisk together egg yolks, sour cream, milk, and butter. Pour the egg mixture into the dry ingredients, and stir briefly until just combined.
3. In a medium bowl, beat egg whites with a hand mixer until stiff but not dry. Fold into the batter.
4. Ladle about 1/3 cup batter onto each section of the waffle grid; spread the batter almost to the edges. Close the lid, and bake about 5 minutes, until no steam emerges from the waffle iron.
5. Transfer the cooked waffles to a baking sheet; place in an oven set to low heat, about 200 degrees, while using the remaining batter. If desired, serve with blueberries and a dollop of crème fraîche.