



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## The Publican's Waffles With Honey Butter and Pickled Plums

Recipe adapted from Becky Broeske

Makes 8 cups of batter (10 to 16 waffles)

4 large eggs  
1<sup>3</sup>/<sub>4</sub> cups warm water  
2 teaspoons kosher salt, plus a pinch for the honey butter  
4 cups all-purpose flour  
1 cup plus 2 tablespoons sugar  
2 cups whole milk, heated to 100°F  
½ packet active dry yeast  
3 sticks unsalted butter, 1 stick softened  
¼ cup honey  
1 cup white, Champagne or rice wine vinegar  
1 pound plums, pitted and sliced into eighths  
Pearl sugar (you can substitute chopped sugar cubes)  
Powdered sugar, for dusting

1. In a large bowl, whisk the eggs with the warm water and salt. Add the flour and 2 tablespoons sugar in four additions, whisking after each addition until smooth. Whisk in 1<sup>3</sup>/<sub>4</sub> cups warm milk.
2. Pour the remaining ¼ cup warm milk over the yeast and let sit for 10 minutes before adding to the batter. Melt 2 sticks butter, let cool to room temperature and whisk into the batter.
3. Pour the batter into a container at least twice its size. Let rest at room temperature for 30 minutes, then cover and refrigerate overnight.
4. Make the honey butter: Blend the softened stick of butter with the honey and a pinch of salt.
5. Make the pickled plums: In a saucepan, heat 1 cup water with the remaining 1 cup sugar and the vinegar until the sugar is dissolved. Pour the warm brine over the sliced plums and let sit for 30 minutes to 1 hour, then drain.
6. Heat a waffle iron and add the batter. Sprinkle the batter with a small handful of pearl sugar and cook according to manufacturer's directions. Sprinkle the waffle with a dusting of powdered sugar and serve topped with honey butter and pickled plums.