

# Country Blueberry Waffles

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1 cup fresh blueberries  
1 cup all-purpose flour  
1 cup rolled oats  
½ cup cornmeal  
4 ½ tsps. baking powder

1 ½ sticks butter, melted  
2 eggs, beaten  
1 cup dairy sour cream  
1 ½ cups buttermilk  
½ tsp. salt

Gently stem and rinse berries. Set aside. In a large mixing bowl combine next five ingredients. In a separate bowl combine melted butter, beaten eggs, sour cream and buttermilk. Stir liquid mixture into dry ingredients with a few strokes till moistened. (Do not overmix. Waffles will be tough if batter is overmixed.) Gently stir in blueberries. Pour batter into a pitcher. Pre-heat waffle iron to 3 or 4 setting. (Do not grease waffle iron as this batter is heavy with butter.) Cover grid surface of waffle iron to two-thirds. Close lid and wait approx. 4 minutes or until Steam has stopped escaping. (If lid resists when lifted, waffles are not quite done.) Top waffles with fresh blueberries and syrup.