

Buttermilk Pecan Waffles

2 cups Flour	1 Tbs. Baking Powder
1/2 tsp. Salt	1 tsp. Baking Soda
4 Eggs	2 cups Buttermilk
1/2 cup Margarine, melted	1/3 cup chopped Pecans

Combine the flour, baking powder, baking soda & salt; set aside. In a mixing bowl, beat eggs until light. Add buttermilk; mix well. Add dry ingredients & beat until batter is smooth. Stir in melted margarine & chopped pecans. Pour about 3/4 cup batter onto a lightly greased pre-heated Belgian waffle iron. Bake according to manufacturer's directions until golden brown. Serve with Wyman's Pure Maple Cream or warmed Pure Maple Syrup.