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Classic Buttermilk Waffle Sticks

Prep time	Cook Time	Servings
5 mins	5 mins	12 waffle sticks



Product used: 3in1 Treat Baker

Makes: 12 waffle sticks

Ingredients

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 3 tablespoons sugar
- 1/4 teaspoon salt
- 2 tablespoons butter, melted
- 1/2 cup buttermilk
- 1 large egg



Preparation

1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug Treat Baker into a 120V AC electrical outlet to preheat.
2. **Prepare Waffle Sticks:** Whisk flour, baking powder, sugar and salt together in a medium mixing bowl.
3. Make a small well in the center of the dry ingredients.
4. Break an egg into a small bowl and whip until fluffy. Add egg plus butter and buttermilk until combined.
5. When the blue READY light illuminates, add 2 tablespoons batter into each waffle stick mold.
6. Bake for 5 minutes until waffles sticks are golden and crisp.