**Yeast Waffles**

1 (1⁄4-oz.) package active dry yeast (about 2 ¼ tsp.)

1 cup whole milk

1 ½ cups buttermilk

1⁄2 cup unsalted butter, melted, plus more for serving

1 tsp. kosher salt

1 tsp. sugar

2 cups flour

2 eggs

1⁄4 tsp. baking soda

Maple syrup, for serving

Instructions

Combine yeast, milk, buttermilk, butter, salt, sugar, flour, and eggs; whisk until combined. Cover with plastic wrap; refrigerate overnight. **DO NOT ADD THE BAKING SODA YET**

Heat a nonstick waffle iron. Whisk baking soda into batter. Pour ¼ cup batter onto iron; let set for 30 seconds. Lower lid; cook until golden and crisp, 4 to 5 minutes. Repeat with remaining batter. Serve with maple syrup and butter.