

Browned Butter Seltzer Waffles

By Lawman Johnson | June 19, 2026

MAKES

Makes about 8 regular waffles or about 5 Belgian-style waffles

COOK TIME

25 minutes

These waffles are airy and crisp thanks to dual leavening: baking powder and the carbonation of seltzer water. Make sure the can of seltzer is cold, as the liquid is fizzier chilled than at room temperature. We also cut the flour with a little cornstarch to help keep the texture light and tender. As a flavor booster, the butter is browned—the caramelized milk solids bring toasty, nutty notes to the batter. A final word of advice for achieving superior crispness: bake the waffles past the point of blond. Aim for richly browned. We prefer to use the highest (darkest) setting on our machine, however yours will almost certainly be different. It goes without saying—serve the waffles warm with butter and pure maple syrup.

TIP

Don't mix the seltzer into the other wet ingredients. Add it separately to the dry ingredients to preserve its carbonation. Waffle batter should never be overmixed to avoid gluten development but it's especially true for this batter, as too much stirring will also knock out the bubbles supplied by the seltzer.

INGREDIENTS

- 85 grams (6 tablespoons) salted butter, cut into a few chunks
- ¼ cup whole milk
- 260 grams (2 cups) all-purpose flour
- 54 grams (¼ cup) white sugar
- 1 ½ tablespoons cornstarch
- 1 tablespoon baking powder
- ¾ teaspoon table salt
- 2 large eggs
- 1 teaspoon grated lemon zest
- 2 teaspoons vanilla extract
- 12 ounce can plain seltzer, cold

INSTRUCTIONS

Step 1

In a small saucepan over medium, cook the butter, stirring occasionally, until the milk solids at the bottom are deeply browned and the butter has a rich, nutty aroma, 4 to 6 minutes. Remove from the heat and pour in the milk; cool until barely warm to the touch.

Step 2

If you wish to keep the waffles warm and serve them all at once rather than as they are made, heat the oven to 200°F with a rack in the middle position. Set a wire rack in a rimmed baking sheet and place in the oven.

Step 3

Heat a classic or Belgian-style waffle maker. In a large bowl, whisk together the flour, sugar, cornstarch, baking powder and salt. Add the eggs, lemon zest and vanilla to the cooled browned butter; whisk until well combined.

Step 4

Make a well in the center of the dry ingredients and pour in the wet ingredients. Add the seltzer and gently whisk until just combined; do not overmix. It's fine if the batter is slightly lumpy and shows some streaks of flour.

Step 5

Cook the batter according to the waffle maker instructions but bake them until well browned. (A 7-inch classic waffler requires about ½ cup batter; an 8-inch round Belgian-style waffler requires about ¾ cup batter.) Serve right away or transfer to the prepared rack in the oven to keep warm while you cook the remaining batter.