

Vaffler

Mix until smooth

5 eggs

$\frac{3}{4}$  cup + 1 tblsp sugar

16 oz light sour cream

In another bowl mix:

2 cups flour

1 twp soda

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  tsp cardamom

Add dry ingredients to egg mixture, whisk until just mixed, but not lumpy. Stir in 1 stick butter, melted. Let batter stand for 15 minutes or more. Batter will be thin. Bake in preheated waffle iron.