

**Pear and Gorgonzola Waffles**  
(from the now-defunct [dailybuzz.com](http://dailybuzz.com))

2 cups all-purpose flour	2 cups buttermilk
2 tablespoons sugar	6 tablespoons butter, melted & cooled
2 teaspoons baking powder	2 large eggs
1 teaspoon baking soda	1 ½-2 ripe pears, diced
¾ teaspoon salt	¾ cup crumbled gorgonzola
	Oil for waffle iron

If not being served immediately, preheat your oven to 250 degrees. I prefer to mix all the ingredients and then preheat the waffle iron; that will vary depending on your speed and the waffle iron.

1. Combine dry ingredients – flour, sugar, baking powder, baking soda, and salt – in a large bowl.
2. Whisk wet ingredients – buttermilk, butter, and eggs – in a small bowl.
3. Stir wet ingredients into the dry ingredients.
4. Fold in diced pears and gorgonzola.

After preheating the waffle iron, brush it lightly with oil and dump an appropriate amount of batter in. For a standard waffle iron, this will probably be ½ cup; a Belgian waffle iron may need a full cup. The Pampered Chef Waffle Puff Pan instructions call for ¾ cup, but does best with a cup of this recipe, probably because of the pear chunks.

Cook waffles according to manufacturer's instructions until they're browned and cooked through. For this particular recipe, that may be a couple minutes extra, as the pear chunks make them fall apart.

As you cook them, transfer to a rack in the preheated oven to keep warm and crisp. Continue until batter is gone – makes 6 waffles on the Pampered Chef Waffle Puff Pan, probably about 10 on a standard style waffle iron.