Yeast Waffles

1 3/4 cups whole milk

8 Tablespoons butter

2 cups flour

1 Tablespoon sugar

1 teaspoon salt

1 1/2 teaspoons yeast

2 eggs

1 teaspoon vanilla

Heat milk and butter in saucepan until butter is almost melted.

Whisk together flour, sugar, salt and yeast.

Stir in warm milk.

Combine eggs and vanilla.

Whisk into batter.

Cover bowl with plastic wrap and refrigerate overnight.

In the morning, pour batter into a hot waffle iron.