Waffles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups AP Flour
- 1 Tbsp Baking Powder
- 1/2 tsp Salt
- 2.5 Tbsp Sugar

- 3 Egg Yolks
- 1.5 cups Milk
- 1 Tbsp Vanilla extract (not imitation vanilla)

- 3 floz Melted Unsalted Butter

- 3 Egg Whites, whipped stiff peaks

Instructions

1. Pre-heat waffle iron

2. In a large bowl, combine: sifted flour, sugar & salt.

3. In a separate bowl, combine: milk, egg yolks, vanilla extract
4. Combine wet ingredients with dry. Don't over beat!
5. Mix in baking powder
6. Mix in melted butter
7. Fold in whipped egg whites. careful not to over beat mixture.
8. Spray waffle iron with cooking spray & carefully pour 3/4 to 1 cup of waffle batter on the waffle iron.

9. Cook till golden & serve with desired toppings