

# Best Waffles EVAH!

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Slightly modified from an old edition of the Better Homes and Gardens Cookbook, these waffles are so light and fluffy you could DIE!

## Ingredients

- 1¾ cups all purpose flour
- 1 Tablespoon baking powder
- 1 Tablespoon sugar
- ½ Teaspoon salt
- 2 Egg yolks
- 1¾ Cup milk
- ½ Cup Cooking oil
- 2 Egg whites

## Directions

1. Mix flour, baking powder, sugar and salt in a large mixing bowl
2. Separate eggs into two mixing bowls
3. Beat egg yolks with a fork then add the milk and oil and mix together
4. pour liquid mixture into dry ingredients and mix until slightly lumpy (Do **not** overmix)
5. Beat egg whites with electric mixer until stiff peaks are formed
6. Gently fold beaten egg whites into batter mixture, leaving some clumps of egg whites, being careful not to over mix.
7. Cook in waffle iron until steam just stops escaping from sides of the iron.

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