

Plain Waffles

Ingredients

- 2 cups sifted flour
- 2 tsp baking powder
- $\frac{1}{2}$ tsp salt
- 3 egg yolks beaten
- 3 egg whites stiffly beaten
- 1 $\frac{1}{4}$ cup milk
- $\frac{1}{2}$ cup oil

Instructions

Measure dry ingredients into bowl and blend. Combine egg yolks and milk. Stir into dry ingredients. Stir in cooking oil. Fold in stiff egg whites. Pour approximately $\frac{7}{8}$ cup batter into preheated waffle iron. Close. Bake about 4 minutes. Serve hot with butter and syrup.

Notes

Variations

Top with ice cream and dessert sauce. Pecan: $\frac{1}{4}$ cup before egg whites. Cinnamon: 1 $\frac{1}{2}$ tsp in dry ingredients. Apple: 2 cups peeled and diced before egg whites. Lemon: 2 tsp grated rind to egg yolks and milk mix. Bacon: 8 slices crumbled bacon before egg whites. Cheese: Reduce milk to 1 cup, add 1 cup grated cheese before egg whites. Ham: 2 tbsp finely diced cooked ham over the batter before closing waffle maker.