

Waffles

Ingredients

- 2 cups flour
- 1 teaspoon Worcester Salt
- 3 teaspoons baking powder
- 1½ to 2 cups milk
- 2 eggs
- ⅓ cup melted butter

Instructions

- Sift the flour, then measure.
- Mix and sift with the other dry ingredients.
- Separate the eggs, beat the yolks slightly, then add 1 1/2 cups of milk.
- Mix into the dry ingredients, beat well.
- More milk may be required to make a pour batter, depending on the type of flour used.
- Then add the melted butter, slightly cooled.
- Beat thoroughly.
- Finally, fold in the stiffly beaten egg whites.
- Preheat waffle iron until it sizzles when a drop of water is placed on the iron.
- Bake waffles until crisp and brown.
- Do not open iron while steam is being emitted as this will cause waffles to fall.