

quick oven.

## Waffles

2 cups flour

1 teaspoon Worcester Salt

3 teaspoons baking powder

1½ to 2 cups milk

2 eggs

⅓ cup melted butter

Sift the flour, then measure. Mix and sift with the other dry ingredients. Separate the eggs, beat the yolks slightly, then add 1½ 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.