



Waffles

3 1/2 cups flour
1/2 cup sugar
2 tsp. salt
2 TBS baking powder
1 cup melted butter
3 cups milk
8 eggs - separated

Sift the flour, sugar, salt and baking powder into a large bowl.

In another bowl, whisk together the butter, milk and egg yolks.

Make a well in the middle of your flour and add the liquid. Whisk until it is mixed. Do not over mix.

Beat the egg whites until stiff. Carefully fold them into the batter - dividing in two and folding twice.

Heat a waffle iron. Ladle enough batter to cover the bottom. Cover and cook until browned and iron cover can be lifted without the waffle sticking to it.

Serve with topping of choice. Enjoy!