

Classic Waffles

Ingredients

- 2 Large Egg Whites
- 1 3/4 Cups All-Purpose Flour
- 3 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 2 Large Egg Yolks
- 1 3/4 Cups Milk
- 1/2 Cup Vegetable Oil

Steps

1. Beat egg whites to stiff peaks.
2. Combine flour, baking powder, and salt—mix well.
3. Mix egg yolks, milk, and oil.
4. Pour liquid mixture into dry ingredients—mix until flour is incorporated (small lumps are ok).
5. Fold in egg whites (small fluffs are ok).
6. Pour into preheated waffle maker—try not to overfill.
7. Cook for 3-4 minutes (or to your preference of doneness).
8. Serve warm with your favorite toppings!