

Classic Waffles

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Rated: ★★★★★

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Prep Time: 10 Minutes
Cook Time: 15 Minutes

Ready In: 25 Minutes
Servings: 3

"A classic waffle recipe includes basic ingredients you probably already have on hand, creating a perfectly crisp breakfast item."

INGREDIENTS:

1 cup and 3 tablespoons all-purpose flour	1-1/4 eggs
1/2 teaspoon salt	3/4 cup and 2 tablespoons and 1 teaspoon warm milk
2-1/2 teaspoons baking powder	3 tablespoons and 1/2 teaspoon butter, melted
1 tablespoon and 1/2 teaspoon white sugar	1/2 teaspoon vanilla extract

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (3). The directions below still refer to the original recipe yield (5).

1. In a large bowl, mix together flour, salt, baking powder and sugar; set aside. Preheat waffle iron to desired temperature.
2. In a separate bowl, beat the eggs. Stir in the milk, butter and vanilla. Pour the milk mixture into the flour mixture; beat until blended.
3. Ladle the batter into a preheated waffle iron. Cook the waffles until golden and crisp. Serve immediately.

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