

WAFFLES - BELGIAN

1 pkg. Dry yeast
2 c lukewarm milk
4 eggs, separated
1 t vanilla

2-1/2 c sifted flour
1/2 t salt
1 T sugar
1/2 c melted butter

Sprinkle yeast over warm milk; stir to dissolve. Beat egg yolks and add to yeast mixture with vanilla. Sift together flour, salt and sugar; add to liquid ingredients. Stir in melted butter and combine thoroughly. Beat the egg whites until stiff; carefully fold into batter. Let mixture stand in a warm place about 45 minutes or until mixture doubles in bulk. Use 3/4 - 1 cup mix per waffle. Makes 4 Belgian waffles.