

WAFFLES - LIGHT AND CRISP BELGIAN (Jacquie)

2 egg yolks

2 C milk

2C flour

1 T Baking powder

½ t salt

1/3 C oil

2 egg whites, stiffly beaten

Put yolks, milk, flour, baking powder, salt, oil into large mixing bowl. Beat on low speed until moistened. Increase to medium speed and mix til smooth. Fold in egg whites. Pour ½ c batter over center of grid. Bake 2 to 2-1/2 min. Yield 18 waffles

Variations: Pecan or macadamia nut waffles: Sprinkle 1 T finely chopped nuts on preheated grid. Pour ½ C batter over nuts - Bake.