

# Basic Waffles

Five Roses Flour Cookbook

1 1/4 cup flour  
2 tsp baking powder  
1/2 tsp salt  
2 egg yolks  
1 1/2 cups milk  
4 tbsp vegetable oil  
2 egg whites

Method:

Combine flour, baking powder, and salt.

In a small bowl beat egg yolks, stir in milk and oil. Pour all at once in dry ingredients and stir only until blended.

Beat egg whites until stiff but not dry; fold into batter.

Heat waffle iron as indicated and oil iron for the first waffles only. Pour batter on hot waffle iron and cook until golden brown. Use about 1/2 cup batter per waffle. Cook about 5 minutes.

Yields 8 waffles.