

Yummy Waffles

Ingredients

- 2 Large eggs
- 2 Cups all-purpose flour
- 2 Tablespoons Sugar
- 1 Tablespoon baking powder
- 1/2 Teaspoon salt
- 1/2 Cup butter
- 1 ½ Cups milk

Steps

1. Heat waffle iron.
2. Melt butter in a microwave safe bowl. Add the milk, then eggs. Beat with a wire whisk until fluffy.
3. In a separate bowl, add all dry ingredients, mixing well.
4. Add wet ingredients to the dry ingredients, whisk vigorously.
5. Poor about a 1/2 cup of waffle batter onto the center of preheated waffle iron. Close lid. (*If waffle iron does not have a non-stick coating, brush it with vegetable oil, or spray it with cooking spray in-between each waffle.*)
6. Cook waffle per waffle iron instructions, or about 5 minutes. Remove carefully, and serve hot.