

Waffles



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman | Episode: Filling Edna Mae's Freezer



Total: 20 min
Active: 20 min
Yield: 8 waffles
Level: Easy

Ingredients

- 2 cups all-purpose flour
- 1/4 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/2 cups milk
- 1 tablespoon plus 1 teaspoon vanilla extract
- 2 large eggs, separated, plus 2 additional egg whites
- 1 stick (8 tablespoons) salted butter, melted, plus softened butter, for serving
- Warm syrup, for serving

Directions

Special equipment: Waffle iron

Preheat the waffle iron to the regular setting.

Sift together the flour, sugar, baking powder and salt in a bowl. In a separate bowl, whisk together the milk, vanilla and 2 egg yolks. Pour over the dry ingredients and very gently stir until halfway combined. Pour in the melted butter and continue mixing very gently until combined.

In a separate bowl using a whisk (or a mixer), beat the 4 egg whites until stiff. Slowly fold them into the batter, stopping short of mixing them all the way through.

Scoop the batter into your waffle iron in batches and cook according to its directions (lean toward the waffles being a little deep golden and crisp!). Serve immediately with softened butter and warm syrup.

