

## BASIC WAFFLE INFORMATION

Each time the waffle maker is used, spray a light coating of a nonstick spray on the plates. Wipe off any excess. This should only be necessary for cooking the first batch of waffles. I like to use a 1/3 cup dry measuring cup instead of a ladle to easily measure the amount of batter. Once the batter has been added to the waffle maker, you can go back and add more as needed. A small offset spatula can be used to move the batter into the corners of the plate as necessary.

## BASIC WAFFLES

### INGREDIENTS

1 3/4 cup all-purpose flour

1 tablespoon baking powder

1/2 teaspoon kosher salt

1 tablespoon granulated sugar

3 large eggs, lightly beaten

1 3/4 cup whole milk

8 tablespoons (4 ounces) unsalted butter, melted

1 quart, 8 waffles

Preheat the waffle maker on setting 5. Preheat an oven to 200°F. Place a large wire rack on a sheet pan and keep it warm in the oven.

In a large mixing bowl, combine the flour, baking powder, salt and granulated sugar. Whisk in the eggs, milk and butter to combine thoroughly.

Ladle a generous 1/3 cup of batter into each well of the waffle maker and close the lid. Cook the waffles on setting 5 for 5 minutes. Lift the lid and check the waffle. It should be golden brown and crisp. Serve immediately, or keep warm on the rack set up in the oven. Repeat with the remaining batter.

Serve the waffles as soon as possible.

→ Bring eggs & milk to room temp

\* The machine type is All-Clad Belgian waffle maker.

Setting: 5