

BEST EVER WAFFLES

1 CUP FLOUR
2 EGGS
2 T OIL
3/4 CUP MILK
1 1/2 TSP BAKING POWDER
1/2 TSP SALT
1 T SUGAR
2 T OIL
3/4 CUP MILK

BEAT EGGS. ADD MILK AND OIL. SIFT FLOUR, SALT, SUGAR AND BAKING POWDER. MIX THE MILK MIXTURE INTO THE DRY INGREDIENTS. BAKE IN A GREASED WAFFLE IRON.

I ALSO USE AS PANCAKES.

BASIC PANCAKES

SIFT 1 CUP FLOUR, 1 TSP SALT, 1 T SUGAR AND 2 TSP BAKING POWDER. BEAT 1 EGG. ADD 3/4 CUP MILK, AND 2 T OIL OR MELTED OLEO. SLOWLY ADD TO DRY INGREDIENTS. MIX. THE BATTER MAY HAVE LUMPS. USE 3 T PER PANCAKE.

TENDER PANCAKES

SIFT 1 CUP FLOUR, 1 1/2 TSP BAKING POWDER, 1/2 TSP SALT, AND 2 T SUGAR. BEAT 1 EGG. ADD 2/3 CUP MILK AND 1/4 CUP MELTED OLEO. PUT IN BLENDER AND PROCESS UNTIL SMOOTH. HEAT AN ELECTRIC SKILLET TO 390 DEGREES. BAKE USING 3 TABLESPOONS PER PANCAKE.