

### Gayle's Favorite Belgian Waffles

1. Preheat your waffle iron and spray with nonstick cooking spray.
2. In a large bowl, mix together 2  $\frac{1}{4}$  cup all-purpose flour, 1 tablespoon of baking powder, 3 tablespoons of sugar,  $\frac{1}{2}$  teaspoon of salt, and 1 teaspoon of cinnamon.
3. Separate 2 large eggs. In a medium bowl, beat the egg whites until stiff peaks form. Set aside.
4. In a separate bowl, mix together the egg yolks,  $\frac{1}{2}$  cup of vegetable oil, 2 cups of milk, and 1 teaspoon of vanilla extract.
5. Add the egg yolk mixture to the dry ingredients.
6. Fold in the egg whites.
7. Pour the batter into your waffle iron and cook.
8. Serve with your favorite toppings!