

# Belgian Waffles

*Breakfast*

**Prep Time:** 10 min **Cook Time:** 10 min **Servings:** 5 servings

## INGREDIENTS

2 cups all-purpose flour

3/4 cup sugar

3-1/2 teaspoons baking powder

2 eggs, separated

1-1/2 cups milk

1 cup butter, melted

1 teaspoon vanilla extract

Sliced fresh strawberries or syrup

## DIRECTIONS

1. In a bowl, combine flour, sugar and baking powder. In another bowl, lightly beat egg yolks. Add milk, butter and vanilla; mix well. Stir into dry ingredients just until combined. Beat egg whites until stiff peaks form; fold into batter.

2. Bake in a preheated waffle iron according to manufacturer's directions until golden brown. Serve with strawberries or syrup. Yield: 10 waffles (about 4-1/2 inches).