

This is a very basic recipe for waffles. It's also tweakable (fruits, different flavors, other stuff). I think this started with a recipe that was included with a waffle maker that we purchased, but that recipe was lost long ago.

Makes about 5 waffles.

Ingredients

- 1 cup flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 3 tablespoons sugar
- 1 large egg
- 3 - 4 tablespoons butter, melted
- 1 cup milk
- 1 teaspoon vanilla

Directions

Combine all dry ingredients in a medium bowl. Melt butter in microwave and let cool slightly. Add milk, vanilla, and egg to dry ingredients and combine until reasonably smooth. Add butter and stir. The batter should be thick, but not unpourable.

Let mix rest 5 to 10 minutes while the waffle iron is warming up.

Set waffle iron to somewhere between 4 and 5 and wait until it's warm. Scoop ½ cup waffle batter into iron and bake until done.