

(8 WAFFLES)

WAFFLES

Many automatic waffle irons have thermostats that indicate when to add the batter. To test one that doesn't, put 1 teaspoon of water inside, close it, and turn it on; when the steaming stops, the iron is ready for the batter. Modern waffle irons do not need greasing. If the first waffle sticks, as it is often inclined to do, bake it a little longer and expect no problem with the others. Remember that a thin batter makes tender waffles. Serve them with melted butter and warmed maple syrup.

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| 2 eggs, well beaten | 3 teaspoons baking powder |
| 1 cup milk | 2 teaspoons sugar |
| 3 tablespoons vegetable oil | ½ teaspoon salt |
| 1½ cups flour | |

Mix the eggs, milk, and oil in a large bowl or pitcher. Stir in the flour, baking powder, sugar, and salt and mix until blended. Heat the waffle iron, brush it with melted shortening or oil if necessary, pour in enough batter to just fill. Close and bake until the steaming stops and the waffles are crisp, tender, and brown.

(6 STANDARD-SIZE WAFFLES)

SPECIAL WAFFLES

This method makes waffles extra-light.

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| 2 cups flour | 1¾ cups milk |
| 3 teaspoons baking powder | 4 tablespoons butter, melted |
| ½ teaspoon salt | 3 tablespoons sugar |
| 3 eggs, separated | |

Combine the flour, baking powder, and salt in a bowl. In a separate bowl beat the egg yolks well, and add the milk and butter. Combine the flour and yolk mixture and beat until smooth. Beat the egg whites until stiff, but not dry. Slowly add the sugar, beating constantly. Mix a third of the beaten whites gently into the batter, then fold in the remaining whites very carefully. Spread ½ cup of waffle batter in the hot waffle iron. Bake until golden.

(8 WAFFLES)

CORNMEAL WAFFLES

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| 1¾ cups white flour | 3 eggs, separated |
| 1 cup yellow cornmeal | 2½ cups buttermilk |
| 2½ teaspoons baking powder | 4 tablespoons butter, melted |
| ½ teaspoon baking soda | 3 tablespoons sugar |
| 1 teaspoon salt | |

Mix well together the flour, cornmeal, baking powder, baking soda, and salt. In a separate bowl, beat the egg yolks. Add the buttermilk and butter, and stir to blend. Combine with the flour mixture and mix well. Beat the egg whites until stiff but not dry, and slowly add the sugar, beating until it is absorbed. Stir a third of the whites into the flour mixture and gently fold the remaining whites in. Spoon ½ cup of waffle batter in a greased hot waffle iron. Bake until golden.