

# Belgium Waffles

## Description

## Ingredients

- 4 egg yolks
- 4 cups milk
- 4 cups flour
- 2 tbsps baking powder
- 1 tsp salt
- 2/3 cup vegetable oil
- 4 egg whites, beaten stiff

## Instructions

Preheat waffle maker. Put all ingredients except egg whites in large mixer bowl. Beat on low until moistened. Gently fold in egg white by hand.

Pour 1/2 cup batter over grids. Close waffle maker, bake until steam no longer escapes, about 3-5 minutes.

Store extra waffles in Zip-loc bag in refrigerator. Reheat in toaster.

## Notes

## Summary

**Yield:** 24

**Prep Time:** 20 minutes

**Category:** Breakfast