Belgium Waffles

Description

Summary

Yield: 24
Prep Time: 20 minutes
Category: Breakfast

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.

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Notes