

BELGIAN WAFFLES

1-3/4 c. flour
1 T. baking powder
2 T. malted milk powder
2 egg yolks
1-3/4 c. milk
1/2 c. oil or melted shortening
2 egg whites

Mix dry ingredients together. Beat egg yolks. Beat in milk and oil. Add all at once to flour and stir until blended but lumpy. Beat egg whites till stiff. Fold into flour mixture, leaving a few fluffs of egg white. Bake in waffle maker according to directions. Makes 4 8-inch waffles.

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