

WAFFLES

The Cooks Next Door

2 c. flour (I used part whole wheat)
4 tsp. baking powder
1 1/2 tsp. salt
1 Tb. sugar
2 eggs
1 1/2 c. milk
1/2 tsp. vanilla extract
4 Tb. oil

Combine dry ingredients. Beat together eggs, milk, vanilla, and oil. Mix wet ingredients into dry stirring just until combined. Batter will be lumpy. Cook as directed on your waffle maker.

TO CUSTOMIZE:

- Sweeter: Increase sugar to 3 Tb. or you could substitute honey.
- Fruit: Add 1/2 c. fresh or frozen fruit (blueberries, peaches, or raspberries would be especially good!)
- Spice: Add 1/2 tsp. cinnamon, 1/8 tsp. ginger, 1/8 tsp. nutmeg.
- Buttery: Substitute melted butter for all or part of the oil.

FOR SERVING:

- Top with powdered sugar or cinnamon sugar
- Drizzle with maple syrup.
- Serve with a fruit syrup or fresh fruit.
- Top with yogurt or whipped cream.

You can freeze leftover waffles and re-heat them in your toaster for a quick breakfast or lunch or dinner. :) Enjoy!