

HOMEMADE BELGIAN WAFFLES

YOU WILL NEED A WAFFLE MAKER FOR THIS RECIPE.
IF YOU USE A LARGE ROUND WAFFLE MACHINE YOU SHOULD END UP WITH
EIGHT BEAUTIFUL WAFFLES!

INGREDIENTS:

4 Cups All Purpose Flour
4 Tablespoons Granulated Sugar
8 Teaspoons Baking Powder
1/2 Teaspoon Salt
4 Eggs
3 1/2 Cups Milk
1 Cup Canola Oil (Or Vegetable Oil)
1 Teaspoon Pure Vanilla Flavor

METHOD:

Whisk the Flour, Sugar, Baking Powder and Salt.

In the bowl of an electric mixer fitted with the whisk attachment, mix the Eggs, Milk, Oil and Vanilla. Whisk until frothy.

Add the flour mixture to the wet ingredients and whisk until just blended. **Do not overmix!**

TIPS!

HEAT YOUR WAFFLE IRON AND WAIT FOR IT TO GET NICE AND HOT!

**USE NON-STICK BAKING SPRAY OR OLIVE OIL WITH A PASTRY BRUSH TO
PREPARE THE BAKING SURFACE OF THE WAFFLE IRON!**

**USE ABOUT 1 CUP OF BATTER TO MAKE THE PERFECT WAFFLE. IT SHOULD TAKE
ABOUT 3-4 MINUTES TO BAKE.**