



## Best waffles ever

Plug in and turn on the waffle iron to a high setting.

Melt one stick of butter in the microwave (usually two minutes)

Add 1 3/4 cup of 1/2 n 1/2

Separate 2 eggs. Add the 2 egg yolks to the butter and 1/2 n 1/2 mixture

Put the whites in your mixer bowl, attach the whisk, and let it rip on high until they are stiff.

In another bowl put 1 3/4 cup of unbleached white flour

Add 1 tablespoon baking powder

Add 1/4 tsp salt. Stir this with a fork until mixed.

Fold in the liquid ingredients using a rubber spatula. Mix well but don't try to get rid of the lumps.

Fold in the egg whites. Mix until lightly combined but streaky with the egg whites. Don't over mix.

Put it in the waffle maker and bake it up.