

Bread/Waffles

A: 2 egg whites

B: 2 egg yolks

2C milk

1/3C oil

1/4C sugar

1/2t salt

1t vanilla extract

C: 2C flour

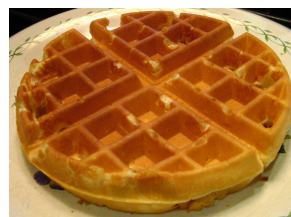
1T baking powder

1. Beat (A) until stiff and reserve.
2. Combine (B), mix well, add (C), beat the heck out of it until smooth.
3. Fold (A) in, mix gently.
4. Pour batter onto waffle plates, cook until golden brown.

Keeps in fridge for a week.

Servings: 4

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From the kitchen of David and Jennifer Deaven