

Belgium Waffle Recipe

INGREDIENTS:

2 cups flour

4 teaspoons baking powder

1/2 teaspoon salt

1/4 cup sugar

2 eggs

1/2 cup vegetable oil

2 cups milk

1 teaspoon vanilla



DIRECTIONS:

Oil the waffle maker. Sift the dry ingredients together in a large bowl. In separate bowl, separate egg whites and beat until stiff peaks form. In a separate bowl, mix together the egg yolks, milk, oil, and vanilla, stir slightly. Add to dry ingredients and mix well. Fold in egg whites. Cook in waffle iron on medium-high heat for around 5-10 minutes.