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## Olde Time Waffles

## Ingredients

3 and a 1/2 cups flour  
2 tablespoons baking powder  
1 teaspoon salt  
2 cups milk  
Yolks 4 eggs  
Whites 4 eggs  
1 tablespoon melted butter

## Preparation

- 1 Mix and sift dry ingredients
- 2 Add milk gradually, beating constantly
- 3 Add melted butter, yolks of eggs well-beaten and whites of eggs beaten stiff
- 4 Beat mixture thoroughly
- 5 Cook on a well-greased, hot waffle iron (use cooking oil or melted butter for greasing waffle iron)
- 6 Browning first on one side, then turn iron and brown on the other
- 7 Serve with maple or lemon syrup.

## Cooks Note

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