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by ewfood

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