

Best Waffle Batter

A moist and slightly sweet homemade waffle batter

Yield:

4-6 servings

Ingredients:

1 3/4 cups flour*

2 tablespoons sugar

1 tablespoon baking powder

2 eggs

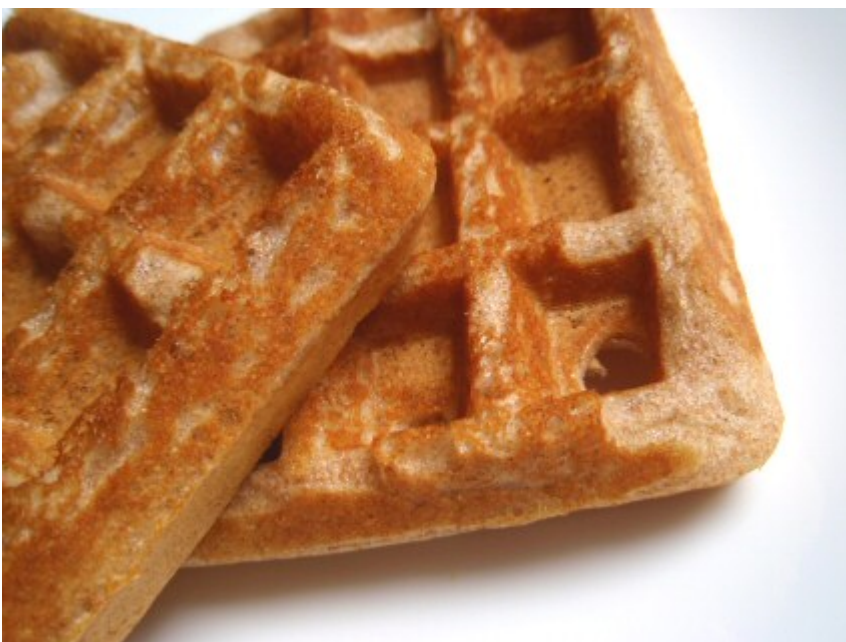
1 3/4 cups milk

1/2 cup oil or melted butter

1 teaspoon vanilla

Instructions:

1. Combine dry ingredients in large bowl.
2. In a separate bowl, beat wet ingredients and then add to dry, stirring just until moistened.
3. Cook on pre-heated waffle iron until waffles are browned and test done. I like to set a timer so I don't have to keep checking, or risk forgetting to take the waffles out on time!



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This recipe is from Tammy's Recipes.