Homemade Belgian Waffles

Soft and sweet homemade Belgian waffles

Yield:

15-16 waffles (4.5-inch squares)

Ingredients:

2 cups all-purpose flour
3/4 cup sugar
3 1/2 teaspoons baking powder
2 eggs, separated
1 1/2 cups milk
1 cup (2 sticks) butter, melted
1 1/2 teaspoons vanilla extract
Fresh fruit, jam, or real maple syrup

Instructions:

1. In a large bowl, combine flour, sugar, and baking powder.

2. In another bowl, beat egg whites until stiff peaks form.

3. In yet another bowl, lightly beat egg yolks and then add milk, butter, and vanilla, mixing well. Stir into dry ingredients just until moistened. Fold egg whites into batter.

4. Bake in a pre-heated waffle iron according to manufacturer’s instructions, until golden brown.* I like to set a timer so I don’t have to keep checking, or risk forgetting to take the waffles out on time!

5. Serve warm with fresh fruit, jam, or real maple syrup.