Waffles

Delicate sugar-freeÂ waffles with a light buttery taste

Yield:

2-3 Servings

Ingredients:

2 cups sifted flour*
4 teaspoons baking powder
1/2 teaspoon salt
2 eggs, separated
1 1/4 cup milk
6 tablespoons butter, melted

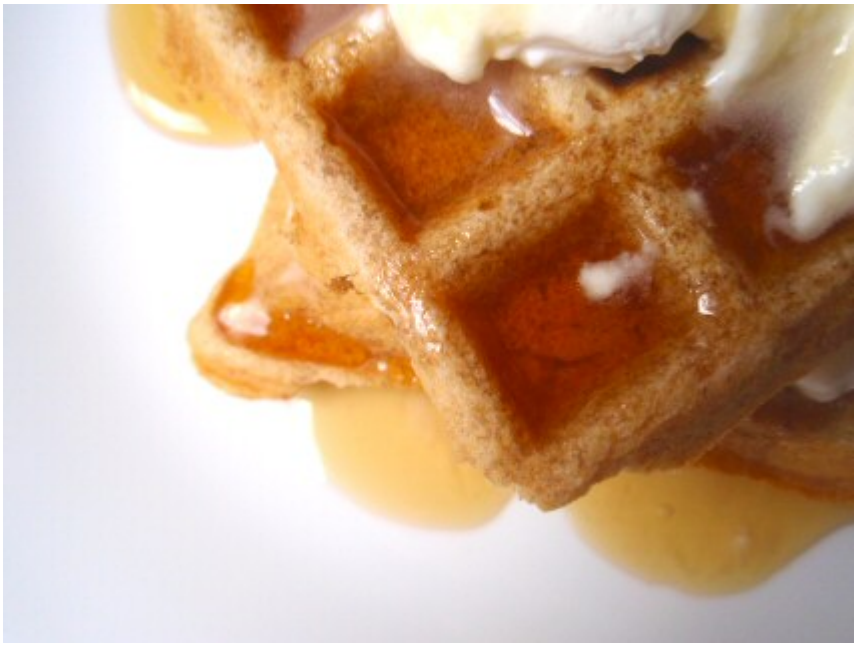
Instructions:

1. In mixing bowl, sift together the flour, baking powder, and salt.

2. In separate bowl, beat egg whites until soft peaks form.

3. In another bowl, beat egg yolks with milk. Add melted butter to egg mixture and stir. Add flour mixture also, stirring to remove most lumps. Finally, fold in egg whites.

4. Cook on pre-heated waffle maker until browned. Top with butter and jam, strawberry syrup or real maple syrup of your choice.



This recipe is from Tammy’s Recipes.