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WEEKEND WAFFLES

Level: Beginner

Yield: 6 Servings

Time to Plate: 30 Minutes

Prep Time: 10 Minutes

Cook Time: 20 Minutes

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Weekend Waffles

INGREDIENTS:

2 cups flour

1 ½ Tablespoons baking powder

¼ cup brown sugar

½ teaspoon salt

1 teaspoon cinnamon

2 eggs, separated

2 cups whole milk

½ cup butter

1 Tablespoon vanilla

PREPARATION:

1. Melt butter and place to the side. Mix together dry ingredients in a large bowl, make a well in the center. Whisk milk, vanilla and egg yolks. Quickly whisk in melted butter. Pour into the well of the dry ingredients and mix until just combined.

2. Using a wire whisk, beat egg whites until light and fluffy. Fold into waffle batter gently.

3. Preheat waffle iron and spray with baking spray. Place 1/3 cup of batter on waffle iron and cook until light brown. Repeat until all batter is used. Top with butter and warm maple syrup. Enjoy!

Note: Each waffle iron is different so you may need to find the right amount of batter for your model.