

Classic Waffles

BREAKFAST

Ingredients

- 2 cups all-purpose flour
- 1/3 cup sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 1 1/2 cup milk
- 2 tsp vanilla extract
- 1/2 cup Truly Grass Fed Unsalted Butter, room temperature
- 2 eggs
- 4 egg whites
- Additional butter to grease



Instructions

1. Combine flour, sugar, baking powder, and salt in a large bowl.
2. Melt butter and add to the dry mixture along with milk, vanilla extract, and the whole eggs. Whisk until it becomes a creamy batter, then set aside.
3. Use a mixer to beat the egg whites until medium stiff peaks form.
4. Mix one third of the beaten egg whites into the batter. Then, gently fold in the remaining egg whites.
5. Preheat waffle maker according to appliance instructions and set color and texture options to preference. Grease waffle maker with butter if needed.
6. Pour about 1/3-1/2 cup of batter into waffle maker and cook until golden and crispy.
7. To prevent cooked waffles from becoming soggy, lay on a wire rack to cool without overlapping while preparing the rest of the batter.



Naturally Irish. Truly Delicious.