

# Waffles

## Traditional

### Ingredients

- 2 cups flour
- 4 tsp baking powder
- 2 tbsp sugar
- 1/2 tsp salt
- 2 eggs
- 1/2 cup canola oil
- 1 3/4 cup milk
- 1/2 tsp vanilla

### Preparation

1. In a large mixing bowl, whisk together the flour, baking power, sugar, and salt
2. In a medium mixing bowl, crack and whisk eggs thoroughly
3. Add the oil to the eggs and whisk together
4. Add the milk and vanilla to the oil/egg mixture and whisk together
5. Add the wet ingredients to the dry ingredients. Combine until just mixed, the lumpier the batter is, the better
6. Cook on waffle iron, setting 5. Use 1 cup of batter for one waffle

## Egg-free variety

### Ingredients

- 1.5 cups flour
- 3 tsp baking powder
- 1 tsp vanilla extract
- 2 tbsp sugar
- 1.5 cups plus 2 tbsp milk
- 2 teaspoon vinegar

- 6 tablespoon melted butter
- $\frac{1}{4}$  tsp salt

## Preparation

1. Combine dry ingredients
2. Combine wet ingredients
3. Form a well in the dry ingredients and add the wet ingredients
4. Mix thoroughly with a hand mixer

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