

WAFFLES

Breakfast is a great meal, and these are one of the reasons why. For an extra special wake-you-up-get-you-going treat, eat them like Deeann's family does. Put a waffle on your plate, then a slab of vanilla ice cream, then another waffle, and pour on the syrup (not recommended for kids unless you have a padded room, or vast acreage for them to burn off the sugar buzz).

DRY INGREDIENTS:

2 cups Flour
4 teaspoons Baking Powder
2 Tablespoons Sugar
½ teaspoon Salt

WET INGREDIENTS:

2 Eggs
2 cups Buttermilk **OR** 1 ¾ cups Milk
½ cup Vegetable Oil

Whisk together all the dry ingredients in a large mixing bowl. Then mix all the wet ingredients together. Now add the wet to the dry, and mix until just combined. It will be lumpy, and that's OK, you do not want to overwork it.

In my waffle iron, it takes a heaping 2/3 cup of batter to make a well formed waffle. They take 4-5 minutes to cook and this recipe makes 5 double waffles.

Experiment with yours, and write down how much your waffle iron uses and how long it takes to cook, right here on the page so you won't have to remember it next time. Besides, a good cookbook should have notes all over it.