Waffles

Make-ahead · Make it with your kids · Makes about 6 waffles (serves 4)

Ken's note: TBD

Ingredients

- 2 cups all-purpose flour
- 2 Tbsp sugar
- 1 Tbsp baking powder
- ½ tsp salt
- 1¾ cups milk (or buttermilk with ½ tsp baking soda in place of the baking powder)
- 2 large eggs, separated
- ½ cup (1 stick) butter, melted and cooled
- 1 tsp vanilla

Method

1. Heat the waffle iron. Whisk the dry ingredients together. Whisk the milk, egg yolks, butter, and vanilla, and stir into the dry ingredients until just combined. Beat the egg whites to stiff peaks and fold them in gently.
2. Cook according to your iron, usually 3–5 minutes, until deep golden and no steam rises. Keep waffles warm in a 200°F oven in a single layer on a rack so they stay crisp.

Notes

Make-ahead. freeze cooked, cooled waffles in a single layer, then bag; reheat in the toaster. Serve with butter and maple syrup, berries, whipped cream, or fried chicken.