

# Waffles

From [Bakingbetter.com](http://Bakingbetter.com)

2 egg yolks  
1  $\frac{3}{4}$  cups all purpose flour  
1 teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
1  $\frac{3}{4}$  cups milk  
 $\frac{1}{2}$  cup vegetable oil  
2 egg whites

Preheat Belgian waffle maker

Separate egg yolks from whites, making sure that the yolk stays intact and there is no yolk in the white. Set the whites aside.

In a mixing bowl, combine egg yolks, flour, baking powder, salt, milk and vegetable oil. Whisk to combine well, eliminating any large lumps. Set aside

In a clean glass or metal mixing bowl beat the egg whites using an electric mixer on high, until stiff peaks form.

Carefully fold egg whites into the batter until most of the puffs of egg white are mixed in, small pea sized pieces of egg white are OK.

Cook according to your waffle maker's recommended procedure, mine calls for 1 cup of batter, baked for 4 minutes. You really just want to see very little steam coming from the cooker. Serve warm.