Waffles

Amount 13+ waffles

Ingredients

- 4 eggs, separated
- 1 1/2 cups butter (3 sticks)
- 3 1/2 cups milk
- 2 tbsp vanilla
- 4 cups all-purpose flour
- 1/2 cup sugar
- 2 tbsp baking powder
- 1 tsp salt

Steps

1. Turn on stove to preheat waffle iron, around medium.
2. Separate eggs, putting whites in a taller container for whipping and yolks into a smaller bowl.
3. Whip egg whites until stiff.
4. Melt butter in a large bowl. Add egg yolks and whisk.
5. Add milk and vanilla, mix well.
6. Add dry ingredients and mix until just combined.
7. Fold in egg whites until just combined and fluffy.
8. Spray with more oil for the first couple. Didn't later.
9. Cook: Stove at two notches past half. Don't put too much batter in; a little less than a full metal laddle. Make sure both halves of the iron are at 400 F with infrared thermometer.
10. Flip immediately. 1min. Flip. 1min. ?? Done!