

Waffles

Ingredients

- 1 3/4 cups sifted flour
- 2 tsp Calumet (baking powder)
- 1/2 tsp salt
- 3 egg yolks, well beaten
- 1 cup milk
- 4 Tbsp shortening
- 3 egg whites, stiffly beaten

Instructions

1. Sift flour.
2. Combine egg yolks, milk, and butter.
3. Add flour, beating until smooth.
4. Fold in egg whites.
5. Bake on hot greased waffle iron.
6. Serve with syrup.
7. Makes six 4-section waffles.

Waffles.

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add flour. beating until smooth. fold

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