

## Waffles

<http://userealbutter.com/2010/03/01/waffle-recipe/>

via *Serious Eats* from the *BHG Cookbook*

1 3/4 cups all-purpose flour  
1 tsp baking powder  
1/4 tsp salt  
2 egg yolks  
1 3/4 cups milk  
1/2 cup canola oil  
2 egg whites

Mix the flour, baking powder, and salt together in a medium bowl, making a well in the center. In a separate medium bowl, beat the egg yolks while stirring in the milk and the oil. Stir the wet mixture into the dry mix until just moistened. In a small bowl, beat the egg whites to stiff peaks. Fold the egg whites into the batter until just combined. Spoon the batter onto the hot waffle iron (don't overfill). Serve hot. The recipe says it makes three 9-inch square waffles. I made eight 7.5-inch round waffles.