

# FLUFFY WAFFLES

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## Items Needed:

- 3 Eggs
- 1 Cup milk
- 1/2 Cup melted (cooled) butter
- 1 Tablespoon vanilla
- 2 Cups flour
- 1 Teaspoon salt
- 1 & 1/2 Tablespoons baking powder
- 2 Teaspoons sugar (optional)
- 2 Teaspoons cinnamon (optional)



MAKES 6 WAFFLES

## Directions:

1. In a large bowl crack and whisk three eggs, add in milk, melted cooled down butter and vanilla. Whisk to combine.
2. Whisk in the baking powder, salt, sugar and cinnamon until fully combine.
3. Slowly add in the flour and stir using a spatula or large spoon.
4. Preheat your waffle maker. Once heated pour in 1/2 cup (depending on size of waffle maker) of batter.
5. The waffle is done when the steam stops rolling out, usually 2-3 minutes.
6. To keep them from getting soggy I place on a cookie sheet until all the waffles are done and place into the oven for 3 minutes to warm back up.

