

Basic Waffles

Makes about 4	Makes about 8
• 130 g all-purpose flour	• 260 g all-purpose flour
• 1½ tsp baking powder	• 3 tsp baking powder
• ¼ tsp salt	• ½ tsp salt
• 25 g granulated sugar	• 50 g granulated sugar
• 1 large egg, lightly beaten	• 2 large eggs, lightly beaten
• 240 ml milk, room temp.,	• 480 ml milk, room temp.,
• 8 g unsalted butter, melted and cooled to room temp.	• 16 g unsalted butter, melted and cooled to room temp.



1. In a large bowl, whisk the **flour**, **baking powder**, **salt**, and **sugar**.
2. In a separate bowl whisk together the **egg(s)** and **milk**.
3. Add the egg mixture to the flour mixture, along with the melted **butter**, and whisk until just combined.
4. Preheat the waffle machine. Lightly spray the grids with non-stick vegetable spray.
5. Pour in about ¼ **C** of batter. Take the back of a spoon or small heatproof offset spatula, and smooth out the batter.
6. Close the lid and bake until brown and crisp (**about 3-5 minutes**).
7. It's best to serve waffles immediately. If not, place the waffles on an oven rack at **95°C** for up to 30 minutes.

To reheat frozen waffles, preheat oven to **180°C**. Place the still frozen waffles directly on the oven rack and bake for about 5-10 minutes, or just until heated through