

Bisquick Waffles

You Need:



1 cup Bisquick



1 Tb. oil



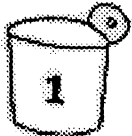
one egg



Pam spray



2/3 cup milk



1 cup dry
measuring cup



liquid
measuring cup



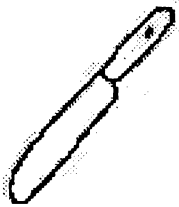
Tablespoon



wire whisk



medium bowl



metal spatula



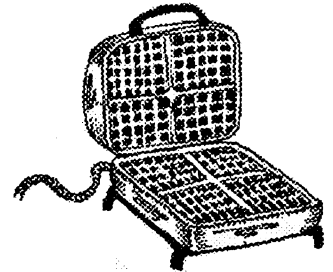
1/2 cup dry
measuring cup



fork

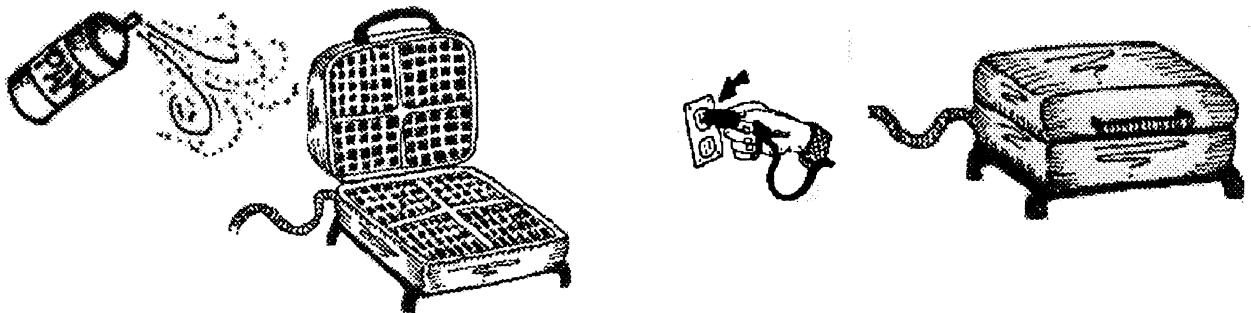


plate



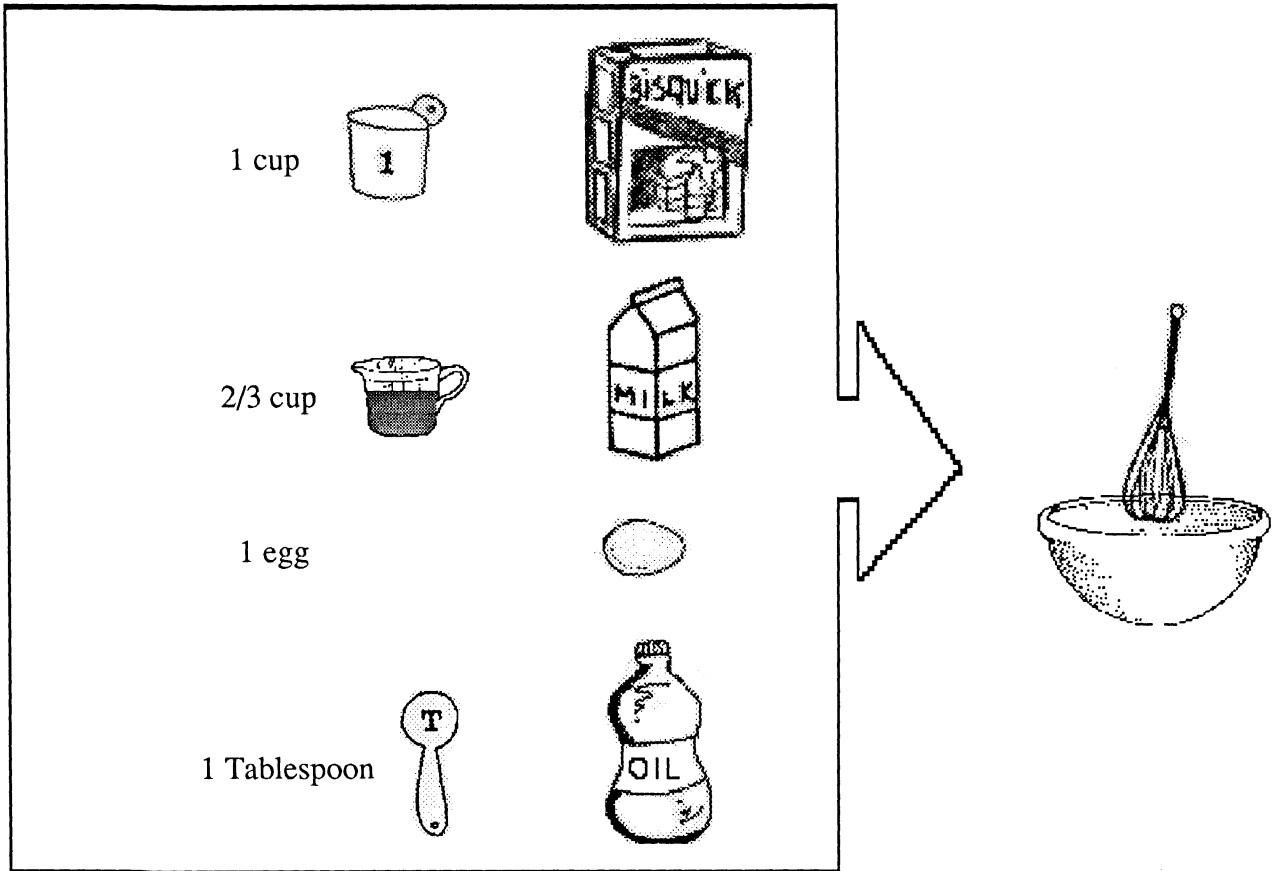
waffle iron

1.



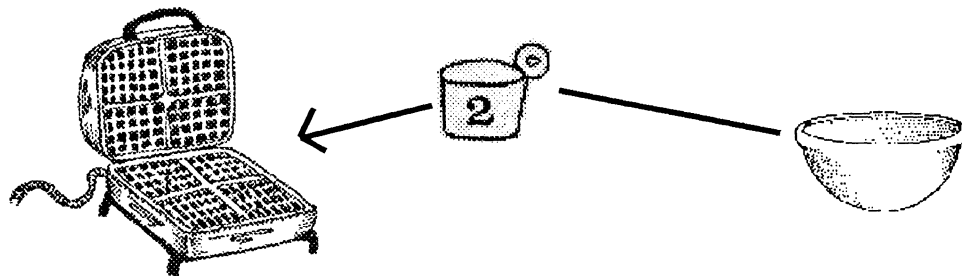
Spray Pam on both sides of the waffle iron grids.
CLOSE waffle iron. Plug into wall. Preheat to "WAFFLE".

2.



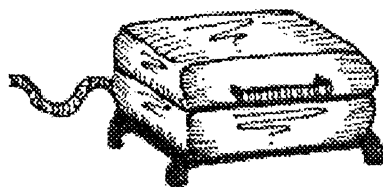
Measure and add 1 cup Bisquick, 2/3 cup milk, 1 egg and 1 Tb. oil into a bowl. Beat together with a wire whip until smooth.

3.

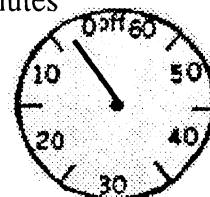


When the light is OFF or NO steam, use a 1/2 cup measuring cup and scoop the batter from a bowl and pour into the center of the opened waffle iron.

4.

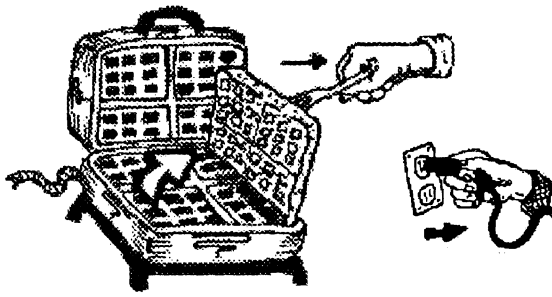


3 - 4 minutes



Close waffle iron until light goes OFF and stops steaming, about 3 - 4 minutes.

5.



Using a fork, carefully remove waffle to a plate. Turn OFF. Unplug waffle iron. Serve with butter and syrup.

BISQUICK WAFFLES

You Need:

1 cup Bisquick	Tablespoon
2/3 cup milk	bowl
1 egg	wire whip
1 Tb. oil	1/2 cup dry measuring cup
Pam spray	waffle iron
1 cup dry measuring cup	fork
1 cup liquid measuring cup	plate

1. Spray Pam on both sides of the waffle iron grids. **CLOSE** waffle iron. Plug into wall. Preheat to "WAFFLE".
2. Measure and add 1 cup Bisquick, 2/3 cup milk, 1 egg and 1 Tbs. oil into a bowl. Beat together until smooth with wire whip.
3. When the light is OFF or NO steam, use a 1/2 cup measuring cup and scoop the batter from a bowl and pour into the center of the opened waffle iron.
4. Close waffle iron until light goes OFF and stops steaming about 3 - 4 minutes.
5. Using a fork, carefully remove waffle to a plate. Turn OFF. Unplug waffle iron. Serve with butter and syrup.