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 wisk
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.

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.
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2/3 cup milk
1 egg
1 Tb. oil
Pam spray
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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.

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