

Waffles From Scratch

You Need:



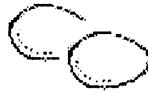
1 cup flour



1/4 tsp.
salt



3 Tb. oil



2 eggs



1 tsp.
baking powder



Pam spray



2/3 cup milk



1 tsp. sugar



1 cup dry
measuring cup



liquid
measuring cup



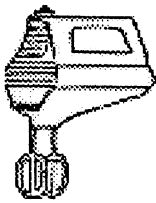
1
teaspoon



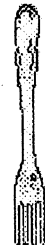
1/4
teaspoon



Tablespoon



handmixer



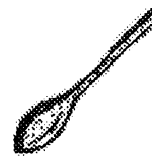
fork



small bowl



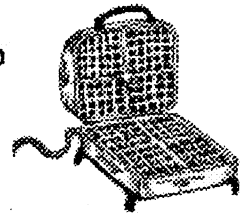
large bowl



wooden spoon

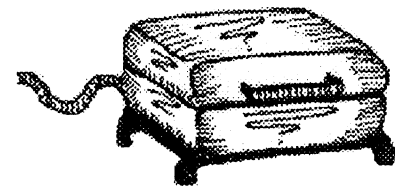
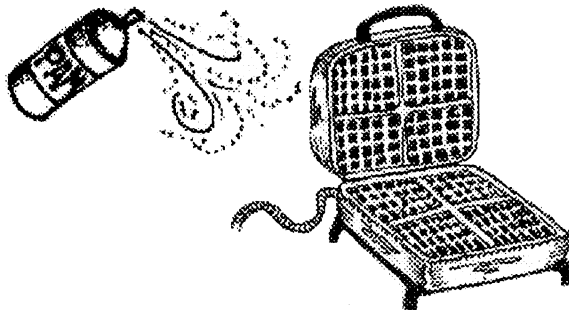


metal spatula



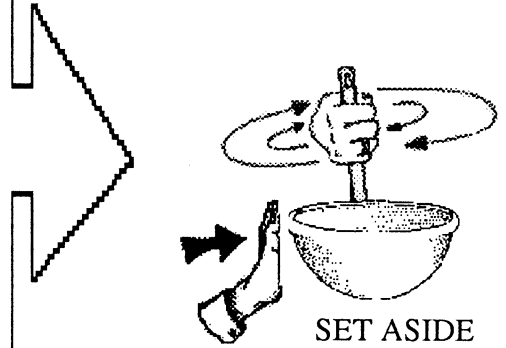
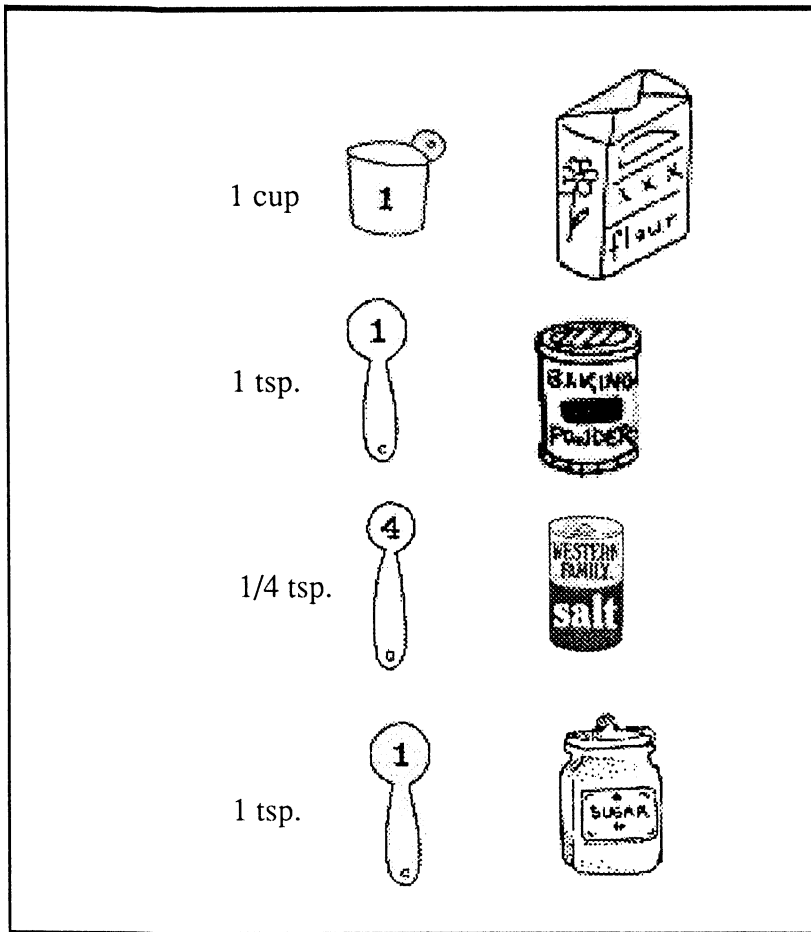
waffle iron

1.



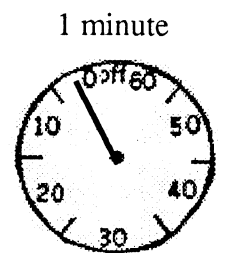
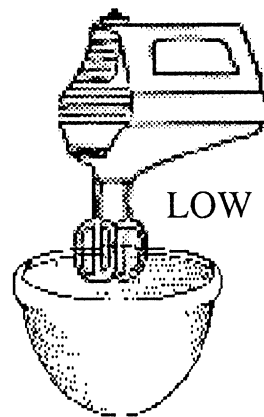
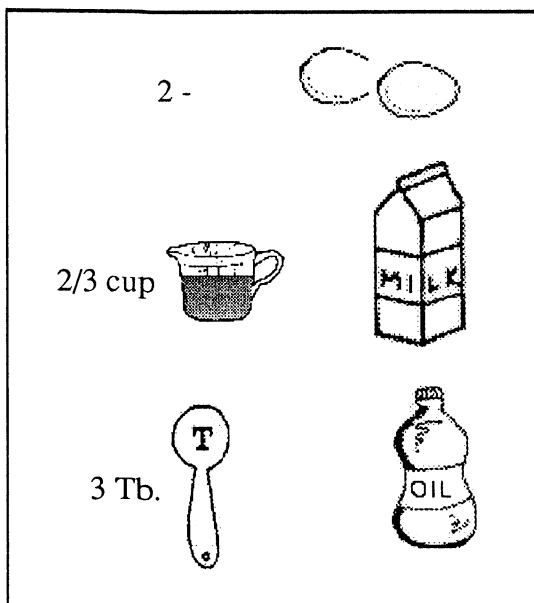
Spray Pam on both sides of the waffle iron grids.
CLOSE waffle iron. Plug into wall. Preheat to "WAFFLE".

2.

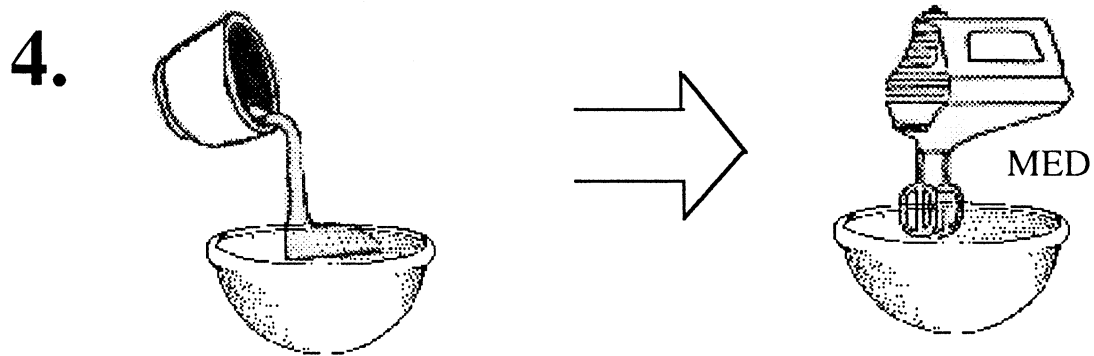


Measure and add 1 cup flour, 1 tsp. baking powder, 1/4 tsp. salt and 1 tsp. sugar. Stir together. SET ASIDE.

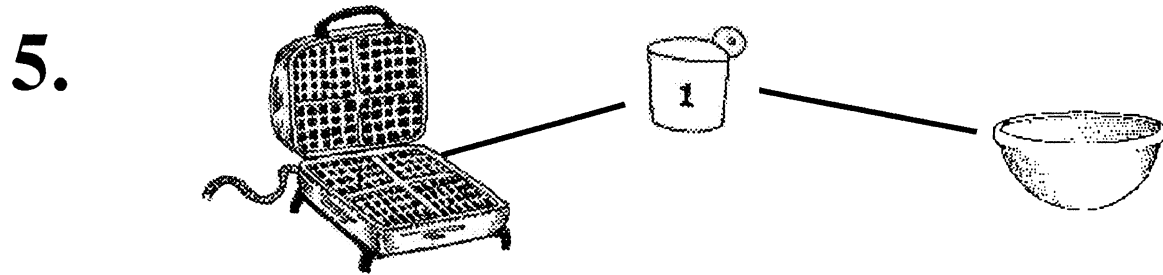
3.



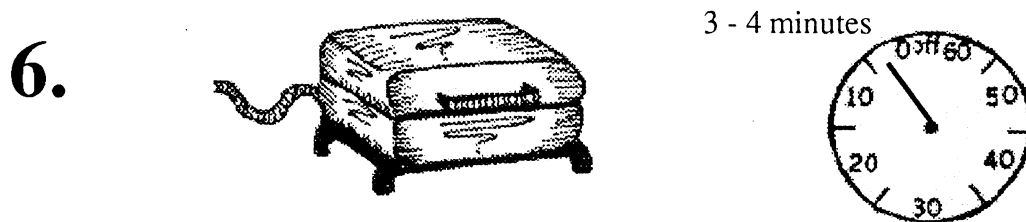
Crack 2 eggs and put in small bowl. Measure and add 2/3 cup milk and 3 Tb. oil. Beat together for 1 minute using handmixer.



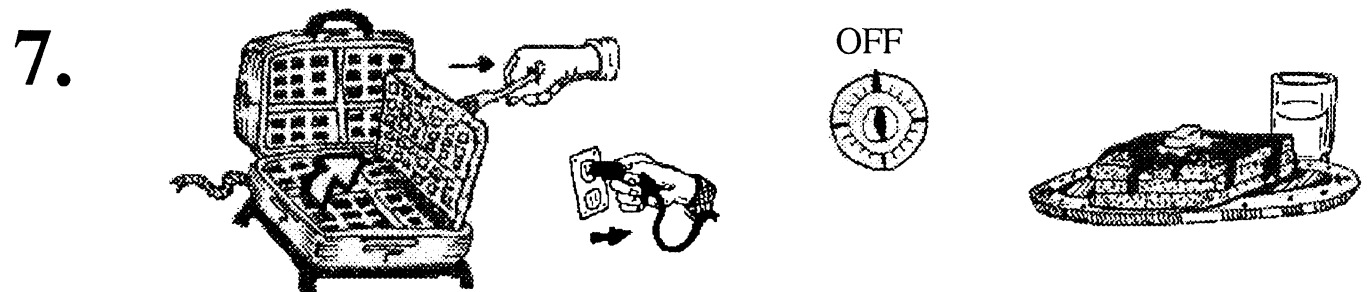
Pour liquid ingredients into dry ingredients. Blend together well on MEDIUM.



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



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



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

WAFFLES - SCRATCH

You Need:

1 cup flour
2/3 cup milk
2 eggs
3 Tb. oil
Pam spray
1 tsp. baking powder
1/4 tsp. salt
1 tsp. sugar
fork
small bowl

Tablespoon
1/4 teaspoon
1 teaspoon
1 cup dry measuring cup
waffle iron
metal spatula
liquid measuring cup
wooden spoon
large bowl
hand mixer

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 flour, 1 tsp. baking powder, 1/4 tsp. salt and 1 tsp. sugar. Stir together. SET ASIDE.
3. Crack 2 eggs and put in small bowl. Measure and add 2/3 cup milk and 3 Tb. oil. Beat together for 1 minute using handmixer.
4. Pour liquid ingredients into dry ingredients. Blend together well on MEDIUM.
5. When the light is OFF or NO steam, use a 1 cup measuring cup and scoop the batter from the bowl and pour into the center of the opened waffle iron.
6. Close waffle iron until light goes OFF and stops steaming about 3 - 4 minutes.
7. Using a fork, carefully remove waffle to a plate. Turn OFF. Unplug waffle iron. Serve with butter and syrup.