



True Belgian Waffles Recipe



It was on a visit to my husband's relatives in Europe that I was given this Belgian waffle recipe. These homemade waffles are great with any kind of topping: blueberries, strawberries, raspberries, fried apples, powdered sugar or whipped topping. —Rose Delemeester, St. Charles, Michigan

TOTAL TIME: Prep/Total Time: 20 min.

YIELD: 5 servings

Ingredients

2 cups all-purpose flour

3/4 cup sugar

3-1/2 teaspoons baking powder

2 large eggs, *separated*

1-1/2 cups milk

1 cup butter, melted

1 teaspoon vanilla extract

Sliced fresh strawberries or syrup

Directions

1. In a bowl, combine flour, sugar and baking powder. In another bowl, lightly beat egg yolks. Add milk, butter and vanilla; mix well. Stir into dry ingredients just until combined. Beat egg whites until stiff peaks form; fold into batter.
2. Bake in a preheated waffle iron according to manufacturer's directions until golden brown. Serve with strawberries or syrup. **Yield:** 10 waffles (about 4-1/2 inches).