



## **Belgian Waffles**

- 2 ½ teaspoons instant yeast
- 1 cup warm water
- 2 cups flour
- ¼ cups sugar
- ¼ teaspoon salt
- ¼ cup butter, melted and cooled (can substitute vegetable oil)
- 1 cup warm water
- ½ tsp vanilla
- 2 eggs, separated and beaten separately to soft peaks

1. Combine yeast and the 1 cup of warm water until dissolved.
2. Combine dry ingredients in a large bowl.
3. Add the yeast mixture, butter, oil, water, vanilla, and egg yolks.  
Mix well.
4. Gently fold in fluffy egg whites.
5. Let stand at least half an hour and up to several hours.
6. Using a ladle, scoop batter into hot Belgian Waffle maker.
7. Makes 6 round waffles

Source: [www.meringuedesigns.net](http://www.meringuedesigns.net)