



Always baked from scratch with a lot of love.

Quick Waffles



I love waffles – I love to eat them, but I love to make them even more. My Mickey Mouse waffle iron makes everyone who eats one smile. I used to make waffles for breakfast every time my daughter had a sleepover. Now I am making them for my grandchildren when they sleepover. Sometimes they get lucky and I bring my waffle iron to their house. You don't need a Mickey waffle iron to make these – any waffle iron will do. They are perfect for a family Sunday morning. Enjoy.

Makes about 8 large waffles

Ingredients

3 eggs
1-cup milk
½ cup melted butter
1 TBSP vanilla
2 cups flour
½ tsp. salt
1 TBSP. baking powder
2 tsp. sugar

Directions

Beat whole eggs in a bowl until thick. Beat milk, melted butter, and vanilla into eggs. In a separate bowl, combine remaining ingredients. Sift into egg mixture, and mix well. Bake according to your waffle iron specifications.

(I sometimes add ¼ cup chocolate chips to the batter just for extra fun).

