



BELGIAN WAFFLES

INGREDIENTS

2 cups cake flour
½ tsp cinnamon
2 teaspoons baking powder
4 large eggs, separated
2 tablespoons sugar
1/2 teaspoon vanilla extract
4 tablespoons salted butter, melted
2 cups milk
non-stick cooking spray



DIRECTIONS

Preheat the waffle iron according to the manufacturer's instructions.

In medium bowl, sift together flour, baking powder, salt and cinnamon. Set aside.

In second bowl, beat together the egg yolks and sugar with wooden spoon until sugar is completely dissolved and eggs have turned a pale yellow. Add vanilla extract, melted butter, and milk to the egg mixture, and whisk to combine.

Pour the egg/milk mixture into the flour mixture, and whisk just until blended. Do not over mix.

In third bowl, beat the egg whites with an electric mixer until soft peaks form (1-2 minutes). Using a rubber spatula, gently fold the egg whites into the waffle batter. Do not overmix!

Coat the waffle iron with non-stick cooking spray and pour enough batter in iron to just cover waffle grid. (Add pecans) Close and cook as per manufacturer's instructions until golden brown, about 2 to 3 minutes. Serve immediately