

waffle recipe

Prep Time:10 mins **Cook Time:**15 mins **Total Time:**25 mins **Servings:**6
Yield:6 waffles

Ingredients

2 large eggs

2 cups all-purpose flour

1 $\frac{3}{4}$ cups milk

$\frac{1}{2}$ cup vegetable oil

1 tablespoon white sugar

4 teaspoons baking powder

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon vanilla extract

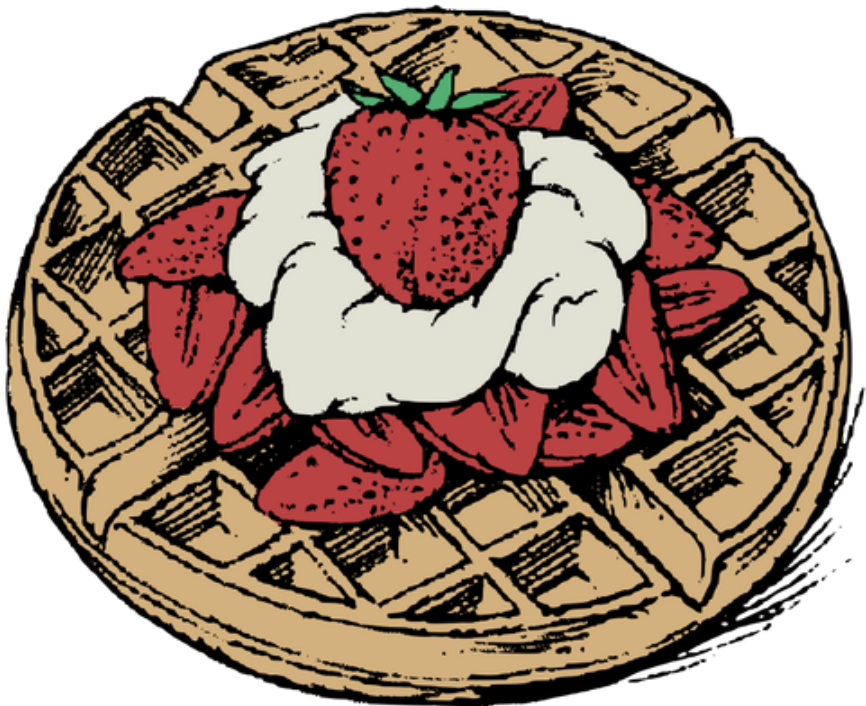
nonstick cooking spray

Directions

1. Preheat a waffle iron to 200 grados~250 grados.

2. Whisk eggs in a large bowl until light and fluffy. Add flour, milk, and vegetable oil and mix to combine. Whisk in sugar, then mix in baking powder, salt, and vanilla just until smooth, being careful not to overmix.

3. Spray the preheated waffle iron with nonstick spray. Pour batter onto the hot waffle iron and cook until golden brown and



the iron stops steaming, 3 to 5 minutes.