

Mama's Homemade Waffles

(Adapted from Home Cooking with Trisha Yearwood)

2 cups sifted all-purpose flour
3 teaspoons baking powder
½ teaspoon salt
2 large eggs, separated
1 ½ cups milk
3 tablespoons unsalted butter, melted

Sift together the flour, baking powder, and salt.

Beat the egg whites until stiff. Set aside.

Beat the egg yolks. Add the milk and butter. Add the flour mixture, stirring until just blended. Fold in the beaten egg whites. Bake in a hot waffle maker that has been sprayed with cooking spray for about 5 minutes, until golden brown. Serve immediately with hot maple syrup, melted butter, honey or jam.