

Waffle Batter  
Yield: 1 Quart  
8 – 2 Oz Waffles



Created by: Erik Youngs  
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
		2 Cups	Flour, All Purpose
		5 Tbs	Malted Milk Powder
		2 Tbs	Cornstarch
		2 Tbs	Sugar, White Granulated
		1.5 Tbs	Baking Powder
		1/2 tsp	Salt, Kosher
		2 Cups	1/2 & 1/2
2 Each			Eggs
		1/4 Cup	Butter, Unsalted Melted
		1 Tbs	Vanilla Extract

How to:

Prep:

1. Combine all dry ingredients. Mix to evenly distribute.
2. Whisk eggs, add the 1/2 & 1/2 and Vanilla.
3. Combine the Dry ingredients to the egg mixture.
4. Whisk in the melted butter.
5. Hold refrigerated until ready to make waffles.