

## Light and Fluffy Waffles: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
<ul style="list-style-type: none"><li>• 1 3/4 c. all purpose flour</li><li>• 1/4 c. cornstarch*</li><li>• 2 T. granulated sugar</li><li>• 1 T. baking powder</li><li>• a pinch of salt</li><li>• 2 eggs</li><li>• 1.5 c. milk</li><li>• 1/2 c. vegetable oil</li><li>• 2 t. vanilla extract</li><li>• 1 t. ground cinnamon</li></ul>	<ul style="list-style-type: none"><li>• Plug in your waffle iron to start heating up.</li><li>• In a medium bowl (or a 4 c. measuring cup) mix all ingredients until well combined.</li><li>• Pour roughly 1/2 c. of batter onto the waffle iron for each waffle.</li><li>• Eat and enjoy.</li><li>• Refrigerate leftover batter and use within 2-3 days.</li></ul>

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\* I think the cornstarch is part of what makes these waffles lighter, but if you don't have it or don't want to use it, you can easily substitute 2 full cups of flour and they will come out just fine.