

Waffles

From Gale Gand's 'Brunch!'

1 $\frac{3}{4}$ cup AP Flour

1 tbsp baking powder

1 tsp kosher salt

1 tbsp sugar

2 large eggs

1 $\frac{1}{2}$ cup whole milk

6 tbsp unsalted butter, melted

Heat a waffle iron

In a medium bowl, sift and stir together the flour, baking powder, salt, and sugar. In a separate bowl, whisk together the eggs, milk, and melted butter. Mix the dry ingredients into the wet ingredients all at once with wooden spoon, until just combined. Don't overmix the batter; it should look lumpy.

For each waffle, pour $\frac{1}{2}$ to 1 cup of the batter (or amount recommended by the waffle-iron maker) onto the waffle iron; bake as directed by the manufacturer. Serve hot off the griddle with maple syrup.

We like to serve cut into triangles with warm maple syrup mixed with melted salted butter - easier for dipping!