
Light N' Crisp Waffles

This delicious recipe is easy to customize; see variations on separate recipe card.

SERVES: 6 / PREP TIME: 8 MINUTES / COOK TIME: 5 MINUTES

INGREDIENTS

- 2 EGG YOLKS
- ½ TEASPOON SALT
- 2 CUPS MILK
- ½ CUP OIL
- 2 CUPS ALL-PURPOSE FLOUR
- 2 EGG WHITES, STIFFLY BEATEN
- 1 TABLESPOON BAKING POWDER

INSTRUCTIONS

1. Preheat waffle maker.
2. Put all ingredients except egg whites in a large mixer bowl. Beat on low until moistened.
3. Increase mixer speed to medium. Mix until smooth.
4. By hand, gently fold in beaten egg whites.
5. Pour ½ cup (125 ml) batter onto iron. Close waffle maker and let bake until steam no longer escapes, about 3 to 5 minutes. Remove cooked waffle.
6. Repeat with remaining batter.
7. Serve waffles hot with your favorite topping.

Recipe courtesy of 



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Light N' Crisp Waffles: 5 Variations

Pecan or Macadamia Nut Waffles: Sprinkle 1 tablespoon finely chopped pecans or macadamia nuts onto preheated waffle iron. Pour $\frac{1}{2}$ cup batter over nuts and close waffle maker. Bake as directed.

Bacon Waffles: Cook bacon, and cut strips in half. Pour $\frac{1}{2}$ cup batter onto preheated waffle iron. Lay one half-strip of bacon onto the batter. Close waffle maker and bake as directed.

Cheese Waffles: Fold 1 $\frac{1}{2}$ cups shredded cheddar cheese into batter. Bake as directed. Serve with syrup or your favorite entrée.

Blueberry Waffles: Fold 2 cups fresh blueberries into batter. Pour $\frac{3}{4}$ cup batter onto preheated waffle iron. Bake until golden.

Chocolate Chip Waffles: Fold 1 cup chocolate chips into batter. Bake as directed.

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