

Ingredients for The Waffler:

1 3/4 cups unbleached, all-purpose flour
1 tablespoon baking powder
1 1/2 tablespoons sugar
1/4 teaspoon salt
1 3/4 cups milk
2 beaten egg yolks
1/2 cup canola oil
1 teaspoon vanilla
2 egg whites whipped till stiff

**Special Equipment:**

waffle iron (either Belgium or regular)
electric mixer OR metal bowl & whisk

Directions:

1. Separate egg whites from yolks.
2. In a large mixing bowl combine flour, baking powder, sugar and salt.
3. Create a well in the center and pour milk, beaten egg yolks, canola oil and vanilla.
4. Mix gently, just until combined. Batter will be lumpy.
5. Beat egg whites until stiff with electric mixer or metal bowl and whisk.
6. Fold stiffened egg whites into mixture. Batter will be really lumpy.
7. Pour batter into preheated waffle iron.
8. Bake until desired color according to settings on your waffle iron.
9. Top with butter and syrup (or whatever you like) and enjoy!

Makes 10-12 Belgium waffles or 12-14 Regular waffles.

MAKE AHEAD TIP: To make "toaster waffles" set waffle iron to a lower setting. Cook waffles until pale, not golden. Allow to cool. Wrap in plastic and freeze. When ready to use, pop into the toaster and enjoy!

NOTE: Too much trouble with the stiffened egg whites? Beat whole eggs and add with the liquid mixture, fold into the dry. Batter will be lumpy (and while the waffles will be great - there is a little magic in that fluffed egg white).