

Classic Waffles

Ingredients

2 cups all-purpose flour	2 tbsp. white sugar	1/3 cup butter, melted
1 tsp. salt	2 eggs	1 tsp. vanilla extract
4 tsp. baking powder	1 1/2 cups warm milk	

Instructions

1. In a large bowl, mix together flour, salt, baking powder and sugar; set aside.
2. Preheat waffle iron to desired temperature.
3. In a separate bowl, beat the eggs. Stir in the milk, butter and vanilla.
4. Pour the milk mixture into the flour mixture; beat until blended.
5. Ladle the batter into a preheated waffle iron. Cook the waffles until golden and crisp.