

# Maine Arts Camp

Recipe: Crisp Waffles

Chef: Charlie Limoggio CEC

Servings: 3 - 10 inch waffles

Quantity	Unit	Ingredient	Prep Notes
2	Large	Eggs	
1 $\frac{3}{4}$	Cups	Milk	Or buttermilk
$\frac{1}{2}$	Cup	Unsalted butter	melted
4	Teaspoons	Baking powder	
2	Cups	All-purpose flour	
$\frac{1}{2}$	Teaspoon	salt	

1. Pre-heat waffle iron
2. Beat eggs until fluffy, then beat in remaining ingredients UNTIL JUST SMOOTH.
3. Spray waffle iron with pan release spray.
4. Add batter, bake until steaming stops-about 5 minutes.
5. Carefully remove waffles and serve

Serving ideas: Blueberry-2-4 tablespoons of fresh or very well drained frozen sprinkled over batter immediately after placing on waffle iron.

Cheese & Bacon-add 4 ounces sharp cheese to batter and spread short slices of cooked bacon over batter immediately after placing it on waffle iron.

For puffy waffles decrease milk to 1  $\frac{1}{2}$  cups.

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups,  $\frac{1}{2}$  cups etc.**