

Easy Waffles

Recipe



Ingredients

1 cup all-purpose flour, spooned and leveled
2 tablespoons sugar
1 teaspoon baking powder
¼ teaspoon salt
1 cup milk
2 large eggs
4 tablespoons (½ stick) unsalted butter, melted
Maple syrup and butter, as desired, for serving

Directions

1. Preheat waffle iron according to manufacturer's instructions. In a large bowl, whisk flour, sugar, baking powder, and salt; set aside.
2. In a small bowl, whisk milk and eggs; pour over flour mixture, and whisk gently to combine (don't overmix).
3. Gently whisk in butter.
4. Following manufacturer's instructions, cook waffles until deep brown and crisp. (For a standard waffle iron, pour a generous 1/2 cup of batter into center, spreading to within 1/2 inch of edges, and close; waffle will cook in 2 to 3 minutes.)
5. Serve warm, with maple syrup and butter, as desired.

