

Kirsten's Waffles with Dipping Sauce

Waffles:

5 eggs, beaten
1/2 cup oil
1 teaspoon salt
2 cups white flour (I use whole wheat)
2 cups milk
2 Tablespoons baking powder

Beat the eggs with an electric mixer. Add oil and beat again. Add salt. Mix flour, milk and baking powder together in a separate bowl. Stir into the egg mixture. Bake in a waffle iron. (It takes 4 minutes in mine, but I am sure that will vary depending on the iron.)

Sauce:

3 cups of milk
1/2 cup sugar
1/4 cup of cornstarch
1 teaspoon of vanilla

Whisk milk, sugar and cornstarch together in a microwave safe bowl. Cook until boiling in the microwave (stopping at one minute intervals to stir). Remove from heat and stir in the vanilla.



Cindy Roy
for home, about home, from home