

FRENCH WAFFLES

By Dorothy Zehnder

2 cups sifted flour
1 tsp. salt
2 tsp. baking powder
1 egg
¼ cup vegetable oil
¼ cup sugar
1 cup milk

For Mix: Sift flour, salt, baking powder together. In a separate bowl, beat egg. Add sugar and oil. Alternate flour and milk in mixture until blended.

For Cooking: Coat an 8-inch square waffle iron with vegetable cooking spray; allow preheating. Pour about 1 cup batter into hot waffle iron. Bake 5 minutes or until steaming stops. Repeat procedure until all batter is used.

****Note from Dorothy: What a great way to treat Mom for breakfast on Mother's Day, or any day for that matter! This mix is also good to use for pancakes. I personally love blueberries and often add 1 cup blueberries and 2 Tbls. sugar to my pancakes.*