

Belgian Street Waffles

3½ cups milk
2¼ teaspoons baker's yeast
Pinch salt
4 cups flour
¼ cup sugar
5 eggs
1¼ cups butter (melted)
2 teaspoons vanilla



Warm 1 cup of the milk (warm, not hot) and mix with the yeast. Set aside.

Separate the eggs, setting aside the whites. Mix salt, flour, sugar, egg yolks, remaining milk, melted (cooled) butter, and vanilla. Add in milk-yeast mixture. Mix well until batter is smooth.

Beat egg whites separately until soft peaks are formed. Fold egg whites into the batter. Let rest 1 hour. Cook in waffle iron (per the waffle iron directions).

Voila! The most awesome waffles ever!

Serve with fresh fruit, butter and syrup, your favorite jam, a sprinkling of powdered sugar, plain--or with CHOCOLATE sauce. Mmmm Mmmm Mmmm. They freeze well if you'd like to save some for later, too.