



This week we're making waffles in celebration of National Waffle Day!

Makes about 12 waffles

Ingredients

- 4 tablespoons unsalted butter, melted
- 3 eggs
- 1 tablespoon sugar
- 1 $\frac{3}{4}$ cup milk
- 1 $\frac{1}{2}$ cups all-purpose flour
- 1 tablespoon baking powder
- $\frac{1}{4}$ teaspoon salt

Instructions

1. Preheat waffle iron
2. In a medium bowl, mix the flour, baking powder, and salt
3. In a separate bowl, beat the eggs, sugar, milk and melted butter
4. Grease your waffle iron
5. When the waffle iron is hot, ladle $\frac{1}{4}$ to $\frac{1}{3}$ cup of batter into each waffle area.
Close and cook for about 4 minutes each.

*Tip: The waffles will keep in the freezer for up to a month. Just put them in a zip-top plastic bag after they have cooled down. Pop them in the toaster or oven to reheat them

*Tip: You can top these waffles with either sweet or savory options! Use two waffles as "bread" to make a BLT or grilled cheese, top with ice cream and chocolate sauce, etc.!

Source: <https://6abc.com/6-minute-meals-quick-meal-ideas-fast-dinner/5279432/>