



WAFFLES WITH MAPLE BUTTER

Ingredients

2 cups	All-Purpose Flour
3 tsp	Baking Powder
1/2 tsp	Salt
1/4 cup	Sugar
1-1/2 cup	Milk
4	Egg Yolks
1 ½ Tbsp	Vanilla Extract
1 stick	Butter, melted
4	Egg Whites
10 Tbsp	Butter, cubed & slightly softened
3 Tbsp	Maple Syrup or Honey

Equipment

- Waffle iron
- Mixing bowls
- Whisk
- Electric mixer
- Rubber spatula

Directions

1. Preheat the waffle iron.
2. Sift together the flour, baking powder, salt, and sugar in a bowl.
3. In a separate bowl, whisk together milk, egg yolks, and vanilla. Pour over the dry ingredients and very gently stir until halfway combined. Pour in the melted butter and continue mixing very gently until combined.
4. In a separate bowl, beat the egg whites with a whisk until stiff. Using a rubber spatula, slowly fold them into the batter very gently until incorporated.
5. Whip the butter & maple syrup together in a stand mixer, with the paddle attachment, for about 5 minutes until smooth & fluffy.
6. Scoop the batter into your waffle iron in batches and cook on high heat until golden brown. Serve immediately with the maple butter.