

## Waffles

Ingredients			
Egg whites	3 each	6 each	9 each
Granulated Sugar	1 ½ ounces	3 ounces	4 ½ ounces
Egg yolks	3 each	6 each	9 each
All-Purpose Flour	5 ½ ounces	11 ounces	1# ½ ounce
Baking Powder	9 grams	18 grams	27 grams
Whole Milk	10 ounces	1# 4 ounces	1# 14 ounces
Unsalted butter, melted and cooled	2 ounces	4 ounces	6 ounces
Vanilla Extract	To Taste	To Taste	To Taste

1. Wipe out your electric mixer's bowl and whip attachment with a paper towel that is slightly dampened with vinegar. Place the egg whites on the bowl and begin whipping on high speed.
2. Once the egg whites have become frothy slowly drizzle in the granulated sugar and continue whipping to medium to stiff peaks. Place in a separate bowl.
3. Combine the remaining ingredients in the bowl and, using the paddle attachment, beat until thick and smooth.
4. Remove from mixer and gently fold in the egg white meringue in 2-3 additions.
5. Pour about 1/3 cup of batter per waffle on a preheat and well-greased waffle iron. Cook for about 7 minutes or until desired crispness is reached. Remember to regrease your waffle iron after each addition.