

Belgian Waffles

Ingredients	Makes about 8 waffles	
Active Dry Yeast	¼ ounce	1 package
Milk (110 degrees F)	1# 8 ounces	3 cups
Egg Yolks	3 ounces	3 each
Egg Whites	3 ounces	3 each
Butter, melted and cooled to room temperature	7 ounces	¾ cup
Granulated Sugar	½ cup	4 ounces
Salt	1 ½ teaspoons	½ ounce
Vanilla Extract	2 teaspoons	¼ ounce
All-Purpose Flour	4 cups	1# 6 ½ ounces

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Dissolve the yeast in 2 ounces of the warm milk. Allow to stand until foamy. About 5 – 10 minutes.
4. Whisk together the egg yolks, 2 ounces of the warm milk, and melted butter. Then combine the yeast mixture, salt, and vanilla.
5. Combine in the remaining warm milk and the flour alternatively.
6. Make a soft peak meringue with the egg whites and the granulated sugar. Clean out the electric mixer bowl and the whip attachment with a little bit of vinegar. Add the egg whites and begin whipping on medium to medium high. When the egg whites become frothy slowly add in the granulated sugar. Continue whipping until soft peaks form.
7. Fold the meringue into the batter and cover tightly with plastic wrap and allow to rise in a warm place for 1 hour or until doubled in volume.
8. Cook waffles using a waffle iron.