

# Waffles



Prep Time : 10 minutes

Cook Time :20 minutes

Servings :4

## Ingredients:

- 4 large eggs , separated
- 300g plain flour
- ½teaspoon bicarbonate of soda
- 2 tablespoons of sugar
- 50g butter , melted
- 600ml milk

To serve;

Fruit, yoghurt , ice cream

## Get Cooking:

- 1.Heat the waffle maker or griddle pan.
- 2.Whisk the egg whites to stiff peaks. Put to one side.
3. In a large bowl, mix the flour, bicarbonate, sugar and a pinch of salt.
- 4.Make a well in the centre, add the egg yolks and melted butter. Start mixing with a balloon whisk; whisking as you slowly add the milk until you get a smooth, thick batter. fold in the egg whites with a metal spoon.
- 5.Use a ladle to pour the batter into your waffle maker and cook for 5 mins Repeat until all the batter has been used up - keep cooked waffles warm in a low oven until serving.

