

Quick Waffles*:

Makes 6-8 waffles

3 eggs	2 C. flour
1 C. milk	½ tsp. salt
½ C. melted butter	1 Tbsp. baking powder
1 Tbsp. vanilla	2 tsp. sugar

- Beat eggs in a bowl until thick; beat milk, butter and vanilla into eggs.
- In separate bowl, combine remaining ingredients; sift into egg mixture, and mix well.
- Stir in “addition” as listed below; or your favorite combination.
- Bake in pre-heated waffle iron; (approx. 2/3 C. batter/waffle), bake until browned and steam no longer escapes – about 3-5 min.
- Serve HOT or lay cooked waffles on a baking/cooling rack to cool. When cool, place in Ziplock bags and freeze or refrigerate until ready to serve. Reheat in toaster or toaster oven for best results.

Variations:

- **Apple:** add 1 apple, peeled/shredded, 1 tsp. cinnamon and ½ tsp. nutmeg
- **Pumpkin:** add 1 c. canned pumpkin, 1 tsp. cinnamon or pumpkin pie spice; sprinkle with cinnamon chips or stir them into batter (add ¼+ extra flour if batter is too loose)
- **Sweet Potato:** add 1 c. cooked/mashed sweet potato and 1 tsp. cinnamon
- **Zucchini:** add ½-¾ C. shredded zucchini, 1 tsp. cinnamon and ½ tsp. nutmeg
- **Bacon:** cut bacon strips in half and cook until done but not too crispy. When you pour the batter into the waffle iron, lay two strips of cooked bacon in an “X” over the middle of the batter. Close the cover and cook as directed.
- **Chocolate Chip:** add ½ - ¾ C. mini-chocolate chips to batter before baking.

Toppings:

- **Cinnamon-apple compote:** peel, core and dice 2-3 apples (gala and granny smith); cook in a small saucepan with 2-3 Tbsp. water, 1 tsp. cinnamon and 2 Tbsp. sugar until apples are tender. Stir in ½ tsp. lemon zest and 2 tsp. fresh lemon juice.
- **Chicken & Waffles:** Serve basic waffles (delete vanilla) with fried chicken or rotisserie chicken pieces, top with your favorite chicken gravy.
- **Peach; Blueberry or Cherry:** top basic waffles with *warmed* Pie filling of your choice
- **Strawberry Shortcake:** top basic waffles with fresh sliced strawberries, mixed with sugar; dust with powdered sugar. Garnish with fresh whipped cream or Cool whip.

*Ref: Oster Waffle Maker manual
www.oster.com