



## **WAFFLES**

- 1 Cup Sifted Flour
- 2 Teaspoons Baking Powder
- 1/4 Teaspoon Salt1 1/2 Teaspoons Sugar1 Egg, Separated
- 1 Cup Milk
- 3 Tablespoons Melted Shortening

## **DIRECTIONS**

- 1. Sift dry ingredients together. Beat egg yolk; add milk and shortening.
- 2. Combine with dry ingredients; beat until smooth.
- 3. Stiffly beat egg white, then fold in.
- 4. Pour about 1/4 cup of the batter on a preheated waffle iron, bake 2 minutes or until browned.