

Recipe:

From: _____

WORLD CLASS WAFFLES

Makes 3-4 round waffles

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| 2 1/4 cups all-purpose flour | 3 large eggs |
| 3 tablespoons sugar | 1/3 cup butter or
margarine, melted |
| 1 package Fleischmann's®
RapidRise™ Yeast | 2 teaspoons Spice Islands®
Pure Vanilla Extract |
| 3/4 teaspoon salt | |
| 2 cups warm milk (105° to 115°F) | |

In large bowl combine all ingredients in the order listed; mix just until blended. Cover; let rise in warm, draft-free place until doubled, about 1 hour. Or cover and refrigerate overnight if desired. Stir down batter; bake in hot waffle iron until steaming stops and waffles are golden brown. Serve immediately with your favorite toppings.

Variations: **1.** To use Fleischmann's Active Dry Yeast, dissolve one package yeast in 1/4 cup warm water (105°-115°F). Prepare batter as directed, except reduce milk to 1 3/4 cups and add dissolved yeast along with milk. **2.** For feather-light waffles, separate eggs. Beat yolks lightly with fork; add as directed for whole eggs. Cover and reserve egg whites in refrigerator. Immediately before cooking waffles, beat egg whites with electric mixer until stiff, but not dry; fold gently into batter. **3.** For spiced waffles, stir in 1 teaspoon ground cinnamon or ground cardamom or 1/2 teaspoon ground nutmeg.

Questions about baking with Fleischmann's® Yeast? Call 1-800-777-4959

Fleischmann's® Yeast

Makes: _____

