

From: Dawn Fountain

Serves: ??

Dec 1987

Ingredients

2 c. flour
1 pkg. yeast
1/4 t. ground cardamon or cinnamon

2 T. butter or margarine
2 c. milk
1 t. sugar
1 t. salt

2 egg yolks, beaten 1 minute

2 egg whites, beaten until stiff

Directions

Mix flour, yeast, and spice.

Heat butter, milk, sugar, & salt until warm
(butter almost melts -- 115 F). Add to dry mix.
Wrap loosely; let sit at room temperature for
1 to 1 1/2 hours, or refrigerate overnight.

When ready, add egg yolks.

Then fold in egg whites.

Bake in preheated waffle iron.