

Corduroy Orange

www.CorduroyOrange.com

Waffles!

<ul style="list-style-type: none">* 2 cups Flour* 1 tablespoon Baking Powder* 2 tablespoons Sugar* 1/2 teaspoon Salt* Cinnamon to taste* Allspice to taste* Other spices as desired	<ul style="list-style-type: none">* Combine dry ingredients in a medium mixing bowl and stir with a fork to combine thoroughly.
<ul style="list-style-type: none">* 2 eggs	<ul style="list-style-type: none">* Separate eggs. Put yolks into small mixing bowl and whites into a large mixing bowl.* Beat whites until stiff--but make sure not to beat them to the point that they get dry.
<ul style="list-style-type: none">* 1 1/2 cups milk* 1/3 cup oil* 1 teaspoon vanilla (or other alcohol-based flavoring such as rum or amaretto)	<ul style="list-style-type: none">* Beat liquid ingredients together thoroughly* Combine liquid and dry ingredients and stir with fork until dry ingredients are just moistened (some lumps remain)* Fold this batter into the egg whites carefully, with a rubber spatula and a twisting motion of the wrist, so as not to deflate the egg whites.* When batter and egg whites have been folded to even consistency, cook on hot waffle iron according to manufacturer's instructions.