



JEAN'S WAFFLES

RECIPE

TO START, YOU'LL
NEED A 2 CUP
MEASURING CUP ADD 3
TBSP OF VINEGAR;
FILL THE REST WITH
MILK AND SET TO THE
SIDE.

NEXT MIX ALL YOUR
DRY INGREDIENTS
TOGETHER IN A BOWL,
YOU'LL NEED YOUR:
FLOUR, BANKING
POWDER, AND BAKING
SODA. SET THIS
ASIDE

IN A SEPARATE BOWL,
BEAT YOUR EGGS. ADD
IN YOUR SOUR MILD,
VANILLA, SALT AND
SUGAR. SLOWLY BEAT
IN YOUR DRY MIXTURE
UNTIL SMOOTH.

LASTLY ADD IN YOUR
MELTED BUTTER AND
MIX UNTIL SMOOTH!

INGREDIENTS

Milk
Vinegar
4 Eggs
1/2 cup Melted Butter
3 Tbsp Sugar
2 1/2 cup Flour
2 1/2 Tsp Baking powder
1 tsp Banking soda
1 1/2 tsp Vanilla
1 tsp Salt

TRISH TIP: ONCE YOU TAKE YOUR
WAFFLE OUT OF THE WAFFLE
MAKER, SET THEM ON A COOLING
RACK FOR 3-5 MINUTES.

