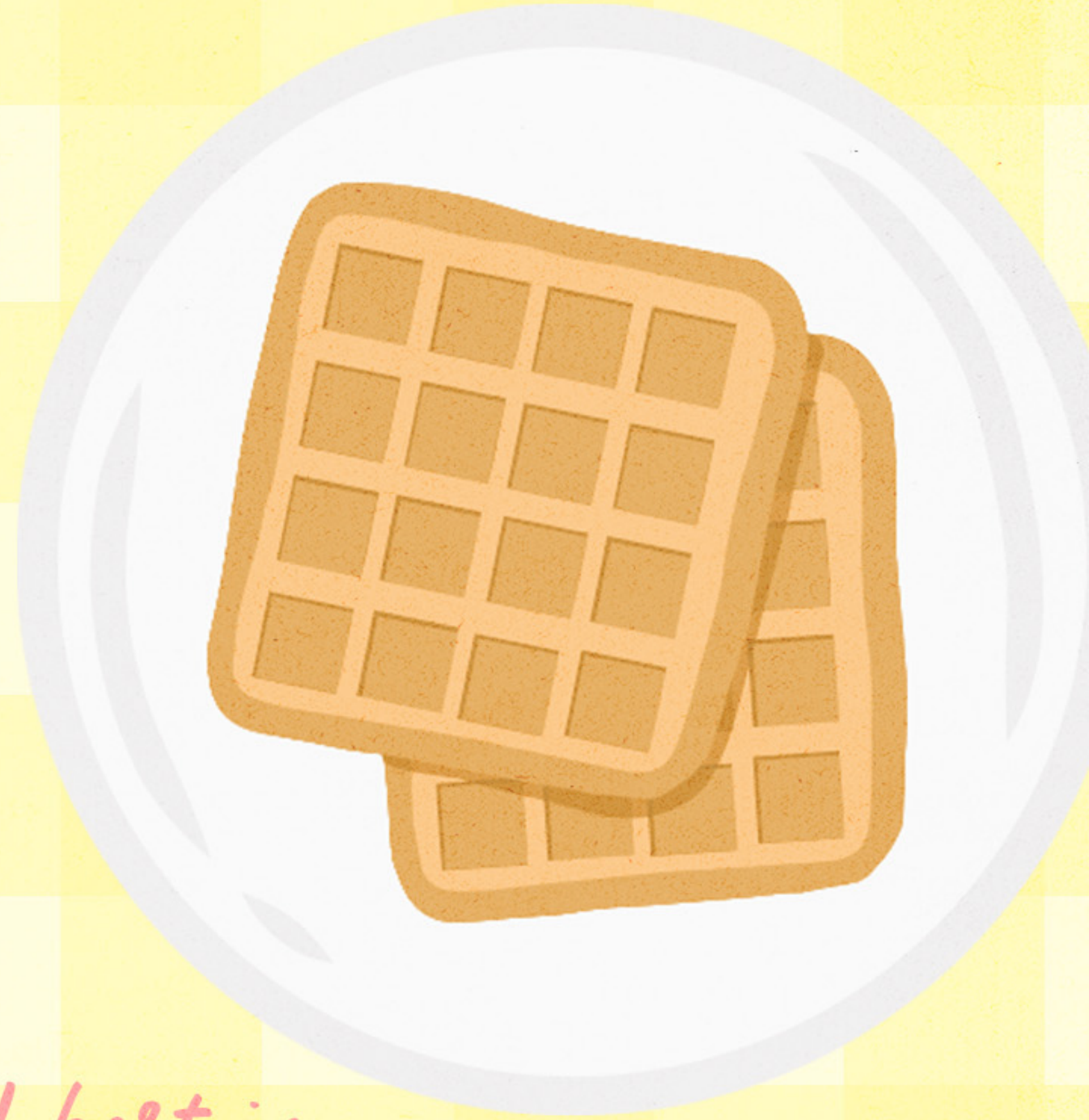




NINA'S WAFFLES

Ingredients:

- 2 1/4 CUPS FLOUR
- 1/4 CUPS SUGAR
- 1 1/2 TSP BAKING POWDER
- 1 TSP BAKING SODA
- 1/2 TSP SALT
- 1 1/2 CUPS MILK
- 2 EGGS
- 1/4 CUP MELTED BUTTER
- 1 TSP VANILLA EXTRACT



voted best in

KETTERDAM, KERCH

Directions:

- 1. PREHEAT THE WAFFLE MAKER**
- 2. WHISK FLOUR, SUGAR, BAKING POWDER, BAKING SODA, AND SALT**
- 3. IN DIFFERENT BOWLS, SEPARATE THE EGG WHITES AND YOLK. WHIP EGG WHITES UNTIL STIFF PEAKS FORM. SET BOTH ASIDE**
- 4. CREATE A WELL IN THE CENTER AND POUR IN THE MILK, MELTED BUTTER, VANILLA AND EGG YOLKS. WHISK TO A BATTER**
***ADD A SPLASH OF MILK IF IT LOOKS TO THICK**
- 5. FOLD IN THE WHIPPED EGG WHITES**
- 6. BRUSH MELTED BUTTER ONTO THE WAFFLE MAKER AND POUR 1/2 CUP OF BATTER INTO THE CENTER. CLOSE AND FOLLOW WAFFLE MAKER'S INSTRUCTIONS**
- 7. REPEAT UNTIL ALL BATTER IS USED. TOP WITH BERRIES & WHIPPED CREAM**



Aelin's Chocolate Cake

(MOST DEFINITELY A NEED)

Cake Ingredients:

- 2 CUPS FLOUR
- 2 CUPS SUGAR
- 1 1/4 CUPS COCOA POWDER
- 1 1/2 TSP BAKING SODA
- 1 1/2 TSP BAKING POWDER
- 1/4 TSP CINNAMON
- 1 CUP BUTTERMILK OR MILK
- 2 WHISKED EGGS
- 1/2 CUP VEGETABLE OIL
- 2 TSP VANILLA

OPTIONAL:

- * 1 CUP WARM WATER WITH 1 TSP INSTANT COFFEE

Icing Ingredients:

- 2 CUPS CONFECTIONERS SUGAR
- 3/4 CUPS COCOA POWDER
- PINCH OF SALT
- 1 CUP UNSALTED BUTTER (ROOM TEMP)
- 1 CUP MELTED CHOCOLATE
- 1 CUP HEAVY CREAM

FROM THE KITCHEN OF



Directions

Cake:

1. PREHEAT OVEN TO 350°F
2. MIX TOGETHER SUGAR, FLOUR, BAKING SODA, BAKING POWDER, SALT, AND CINNAMON
3. ADD IN WHISKED EGGS AND MILK
4. ADD THE REST OF THE INGREDIENTS & WHISK UNTIL SMOOTH
5. PREP TWO 6" PANS WITH MELTED BUTTER & DUST THE SIDES WITH COCOA POWDER FOR AN EASY RELEASE
6. SEPERATE THE BATTER INTO THE PANS AND BAKE FOR 35-40 MINUTES

Icing:

1. MIX TOGETHER SUGAR, COCOA POWDER, AND SALT
2. MIX IN BUTTER
3. IN A SEPERATE BOWL, POUR THE HEAVY CREAM ONTO THE CHOCOLATE CHIPS, MICROWAVE FOR 1 MIN AND MIX UNTIL SMOOTH
4. ADD IN THE MELTED CHOCOLATE AND MIX UNTIL SMOOTH

Enjoy!