

Olive Oil Waffles

Ingredients:

- 1 cup flour
- 2 tsps. baking powder
- ½ tsp salt
- 2 tbsp sugar
- 1 egg, separated
- ¼ cup olive oil
(A Mild Ultra Premium Olive Oil, the Butter Infused Olive Oil, **or** the Blood Orange Fused Olive Oil work wonderfully)
- 1 cup milk
- 1 tsp vanilla extract

Makes 4 Waffles

Directions:

- Mix together flour, baking powder, salt, and sugar in a medium bowl.
- Separate the egg. In a small bowl, beat the egg white until frothy. You can do this by hand with a fork or whisk or with an electric beater.
- Stir together milk, oil, vanilla, and the egg yolk until mostly combined.
- Add milk mixture to dry ingredients and mix well.
- Fold in egg whites, careful not to over mix.
- Pour batter into preheated waffle iron and cook according to machine directions.
- Serve with fresh fruit, honey, jam, or, of course, maple syrup!

From our Kitchen at:

PORT PLUMS

CULINARY GOODS

OLIVE OIL

50 Water Street, Mill #4
Newburyport, MA 01950
978.462.7700 portplums.com