



## **Judith's Waffles**

*From guests Michael and Judith Labombarda*

### **Ingredients**

1  $\frac{3}{4}$  cups of mixed flour (50% oatmeal flour – i.e., ground old fashioned oatmeal in the Cuisinart) + 50% unbleached all-purpose flour – we use King Arthur flour)

4 tablespoons of wheat germ

1 tablespoon of baking powder

$\frac{1}{4}$  teaspoon of salt

2 eggs (you can also separate the eggs and whisk the whites to a stiff peak for extra waffle lightness)

1  $\frac{3}{4}$  cup of skim milk

$\frac{1}{2}$  cup of canola oil

### **Method:**

1. Mix dry ingredients, whisk remaining ingredients and combine the dry and whisked ingredients. You can add any flavorings, etc. to this basic recipe, as desired.
2. Pour the batter into your waffle maker and cook until done. A red light goes on ours when the waffles are done. Do not over-cook which dries them out.

*These waffles should come out with a slight outer crunch, yet, moist and tender on the inside.*