



The Best Khorasan Waffles

Combine the following:

1 $\frac{2}{3}$ cups All-Purpose White Khorasan Flour

4 teaspoons baking powder

$\frac{3}{4}$ teaspoons salt

1 $\frac{1}{2}$ Tablespoons sugar

Mix dry ingredients.

Add:

2 eggs, beaten

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

2 $\frac{1}{4}$ cups milk

Stir in these remaining ingredients until batter is mostly smooth and cook according to your waffle iron instructions. (Mine takes about 4 minutes to cook.)

These are so quick and easy; light and fluffy!

We like to top with homemade maple syrup, fruit, peanut butter, applesauce and sometimes yogurt. Enjoy!!