

Belgian Waffles

1 package dry yeast
½ teaspoon salt
2 cups lukewarm milk
1 T sugar
4 eggs; separated
½ cup melted butter
1 t vanilla
2/12 cups sifted flour

Sprinkle yeast over warm milk; stir to dissolve. Beat egg yolks and add to yeast mixture with vanilla. Sift together flour, salt and sugar; add to liquid ingredients. Stir in melted butter and combine thoroughly. Beat the egg whites until stiff; carefully fold into batter. Let mixture stand in a warm place about 45 minutes or until mixture doubles in bulk. Use 7/8 cup per waffle.