

Blueberry Waffles

From [Diana Rattray](#),
Your Guide to [Southern U.S. Cuisine](#).
FREE Newsletter. [Sign Up Now!](#)
More Blueberry recipes below.

INGREDIENTS:

- 2 eggs, separated
- 1 1/2 cups milk
- 1/2 cup melted butter
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 1 cup fresh or frozen blueberries, rinsed

PREPARATION:

In a small mixing bowl, beat egg whites until stiff; set aside. Beat egg yolks; add milk and melted butter. Sift dry ingredients together; add egg yolk mixture and mix until smooth and fold in blueberries.

Gently fold in beaten egg whites. Bake in a hot waffle iron.

Makes about 6 blueberry waffles.