

WAFFLE TOASTIES



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1 $\frac{1}{2}$ cups all purpose flour

2 small sized eggs or use 1 large egg

1 $\frac{1}{2}$ cups milk (if it is powdered milk, dissolve 2 to 3 tablespoons of milk in 1 $\frac{1}{2}$ cups of water)

4 tablespoons melted butter (you can also substitute with $\frac{1}{4}$ cup (4 tablespoons) vegetable oil)

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

$\frac{1}{2}$ teaspoons vanilla extract

1 $\frac{1}{2}$ teaspoons baking powder

$\frac{1}{4}$ teaspoons salt

oil or butter or spray and cook to coat sandwich maker

This recipe makes about 8 to 10 pieces.

In a bowl, add the flour, baking powder, salt and sugar. Mix until combined.

Add the milk to a bowl, add the eggs, vanilla and melted butter (or vegetable oil if you are substituting). Beat until all ingredients are combined.

Create a well in the center of the flour and pour the milk mixture into the flour. Gently mix until all ingredients are combined and your batter is smooth.

Coat your sandwich maker with oil, add your batter and cook your waffles until the the sandwich maker indicates that it is ready or when the waffle toasties is done and has browned to your liking.

While the waffles are cooking, you may have to gently flip to

the other side once the underside sufficiently browns, so check on it frequently.

Do this until your batter is exhausted. Remember to coat your sandwich maker with oil before you put in a new batch.

Done!

Serve immediately so it doesn't cool and get soggy. You can drizzle your favourite syrup over your toasties or serve with some chicken, eggs, sausages and tea.

Recipe posted by Kristie Townsend

Photo: Kristie Townsend