Don’s Deluxe Waffles

Ingredients

2 1/4 cups all-purpose flour

5 ounces European butter, melted

½ teaspoon salt

4 jumbo eggs, separated 1 cup half and half Method:

1. Turn on the waffle iron now.
2. cup milk
3. teaspoons vanilla extract 1 teaspoon cognac{optional}

1 tablespoon baking powder 3Tbs Sugar

1. In one bowl, combine and whisk together the dry ingredients in a medium bowl.
2. Whisk milk, half & half, egg yolks, , vanilla and {cognac, **optional**, Remy Martin 1738}; add melted butter last, slowly in another medium bowl.
3. Make a well in the center of the dry ingredients and pour the milk mixture into the well and whisk just until combined, it will still be lumpy.
4. Beat egg whites with one teaspoon fine sugar with electric hand mixer until stiff, but not dry peaks form. Gently fold egg whites into the batter. For best results, let batter rest for 15 minutes.
5. Grease the waffle iron and pour in the batter, let cook until lightly brown; this is usually right after the waffle stops steaming, lift lid, remove waffle and serve with butter and syrup. Enjoy!!