

## WAFFLES

(Randi Iggulden)

*These are great for serving with fruits and whip cream for a breakfast main course or for dessert. Makes about 10 waffles, depending on size of waffle iron.*

2 Cups All Purpose Flour

2 Tbsp. Granulated Sugar

2 tsp. Baking Powder

1/2 tsp. Baking Soda

1/2 tsp. Salt

3/4 tsp. Cinnamon (Optional--but tasty addition)

\*Mix together all dry ingredients and then stir in wet ingredients.

2 Lightly Beaten Eggs

2 Cups (16 Oz. Total) of Sour Cream

1 Cup Milk

3 Tbsp. Veg. Oil

Mix well and cook on waffle iron. Serve with fruit, jams, whip cream, chocolate chips, or syrup. Freezes well and can then be put in the toaster for "instant" waffles.

Maple Syrup Whip Cream--Whip Cream as usual but instead of adding sugar, try adding maple syrup. It is fabulous on pumpkin pie or waffles. For a half pint of whipping cream try about 3 Tablespoons of REAL maple syrup added one Tablespoon at a time, but you may prefer more or less.

RANDI IGGULDEN