

Nancy Joie's World Renowned Belgian Waffles

In a large mixing bowl, combine the following ingredients—

- 2 cups of Bisquick (or Krusteaz Belgian Waffle Mix)
- 1 large egg
- 2 tablespoons of corn oil
- 1 1/3 cup of water (or milk)
- 2 teaspoons of vanilla extract
- 2 teaspoons of dark brown sugar

Mix well ingredients with a wire whip until smooth. Do not “over-beat.”

Preheat the waffle iron. Just before pouring batter onto the waffle iron, spray a short burst of corn oil spray onto the cooking surface. Pour approximately 2/3–3/4 cup of batter onto waffle iron.

Cook waffles for 4–6 minutes. The amount of heat generated by different brands of waffle irons varies. You will have to experiment until you find the amount of time that gets you the consistency and color you desire. Makes about three 7-inch round waffles.

Serve the waffles hot with with butter or margarine (slightly softened), a bowl of dark brown sugar on the table, and maple syrup (warm). A bowl of fresh fruit on the table—blueberries or cut-up strawberries—is also a nice touch. Also consider serving with some thick bacon or savory sausage. A cup of steaming hot coffee and you are set!

Do enjoy!