Trina’s Amazing Waffles-o-Doom

2 cups all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
3 eggs separated
1 Tbsp. sugar
1 1/4 cups whole milk
1/2 cup melted butter

Sift flour. Resift with baking powder and salt — three times. Personally, when I made these, I mixed the sifting altogether and the waffles tasted just fine. But I talked to Arnett, and she made very sinister growling noises when I told her about this apparently sacrilegious behavior, so I’ll leave it at that.

What makes these waffles so good is the separation of the eggs, so, even if you were too lazy to do the sifting, the “it all ends up in the same place anyway” attitude will lead to sub-optimal results.

Beat egg whites until stiff, add sugar, beat some more until the soft peak stage. Proper folding method in the key — I usually use one of those rubber spatulas, though a large spoon will do. If this is not done gently, the waffles will not rise.

Fold in egg whites.

In a separate bowl, beat yolks, add milk, sugar, and salt — three times. Personally, when I made these, I punted the sifting altogether, and the waffles tasted just fine. But I talked to Arnett, and she made very sinister growling noises when I told her about this apparently sacrilegious behavior, so I’ll leave it at that.

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