

Weekend Waffles or Pancakes

I like this recipe because it uses yeast. Gives you an excuse to buy a candy thermometer.

- 1 package dry yeast (3/4 Tb.)
- 1/4 cup warm water (105 to 115 degrees)
- 2 1/4 cups all-purpose flour
- 3 Tb. sugar
- 1 tsp. salt
- 1-3/4 cups warm milk (105 to 115 degrees)
- 3 large eggs
- 3 Tb. butter, melted or vegetable oil
- 2 tsp. vanilla



Dissolve yeast in 1/4 cup warm water.
In large bowl, combine flour, sugar and salt.
Add warm milk, dissolved yeast, eggs, butter and vanilla.
Stir just until blended.

Cover and let rise in warm, draft-free place until doubled in size, about 45 minutes.
Or cover and refrigerate overnight.

Bake batter in heated waffle iron according to manufacturer's directions.

Serve immediately with your favorite toppings, such as butter, syrup, preserves, fresh fruit, or whipped or sour cream.

PECAN WAFFLES:

Place 1 cup chopped pecans in shallow baking pan. Bake at 350 degrees for 5 to 15 minutes, or until lightly toasted. Prepare waffle batter as directed. Pour batter into heated waffle iron; sprinkle with 2 to 4 tablespoons pecans. Close waffle iron and bake according to manufacturer's directions. Repeat with remaining batter and pecans. Walnuts and even almonds are also good.

PANCAKES:

Prepare waffle batter, except use 1 egg and 1-1/2 cups warm milk. Cover and let rise (or refrigerate) as directed. Cook pancakes on oiled griddle or skillet over medium heat.