

Mom's Belgian waffles

Ingredients

- 1 tsp. salt
- 6 tsp. baking powder
- 5 cups flour
- 1½ tsp. cinnamon
- 6 eggs —
room temperature
- 2 cups sugar
- ½ cup melted lard
- 2 cups half & half
— heated to lukewarm
- 2½ cups whole milk
— heated to lukewarm

Instructions

- Whisk together salt, baking powder, flour, and cinnamon.
- In a large bowl, beat eggs and sugar; then add the lukewarm lard, half & half and milk.
- Add dry ingredients and mix just until all ingredients are incorporated. Do not over mix.
- Preheat waffle iron. Spray lightly with oil or brush with lard.
- Pour batter into hot iron.
- Cook until lightly browned, about 4 minutes, depending on iron.
- Iron will quit steaming when waffles are done.
- Place on a wire rack or parchment paper to cool.
- Serve with butter, syrup, whipped cream or toppings of your choice.
- Store in a plastic bag with sheets of waxed paper between layers. Freezes well.
- Makes nine 7" waffles.

Traditional Belgian soaked waffles

- Layer waffles in bowl or saucepan that fits the width of the waffles, sprinkling sugar and cinnamon between each layer.
- Heat enough milk to cover waffles, with additional sugar and cinnamon to taste. Pour over top of waffles. Place a saucer or weight on top of waffles to keep immersed in milk.
- Let soak for a few minutes and serve warm.