

Yeast Waffles submitted by Arlene Thomas

| | |
|-------------------|---------------|
| 1 c. scalded milk | 1 pkg. Yeast |
| 1 Tbsp.sugar | 1 egg, beaten |
| 2 tsp. Salt | 3 c. flour |
| 1 ½ c. water | |

Combine milk, sugar, and salt. Cool to lukewarm by adding water. Add yeast, mixing well. Add egg, mixing well. Gradually add flour and let rise for about 1 hour. (This can be made ahead of time and placed in refrigerator.) Bake on a heated waffle iron. Makes 12 waffles.

Nellie King gave me this recipe and it's good!! Arlene