

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