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## Buttermilk Waffles

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- 3 eggs, separated
- 1/2 C. cooking oil
- 2 C. buttermilk
- 2 C. whole wheat flour
- 1 Tbl. sugar
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt

Mill 2 cups wheat in Magic Mill III Plus™ on fine setting.

Pour the egg yolks, oil and buttermilk into the mixing bowl and blend. Combine dry ingredients and sift into the liquid mixture. Mix only until the batter is smooth. Beat the egg whites until they will stand in peaks and fold in gently by just touching LOW speed 2 or 3 times. Bake in hot waffle iron. Makes 10-12 4" x 4" waffles.