



Bacon Waffles



2 eggs, separated

1 3/4 c milk

1/2 c vegetable oil

1 3/4 c flour

1 T baking powder

1/4 t salt

1 package bacon, cooked and crumbled

Whisk egg yolks, milk and oil. Add flour, baking powder and salt. Stir just until combined. Batter will be lumpy. In separate bowl, beat egg whites until stiff peaks form. Fold egg whites into batter, being careful not to overmix. Sprinkle 2 tablespoons bacon onto preheated waffle iron. Pour batter on top of bacon. Sprinkle with another 2 tablespoons bacon. Close lid. Cook until golden.