



cornmeal waffles;

1. (korn-meel wah-fulz) *noun*.

Waffles made partially with cornmeal.

2. Produces 14 servings.
3. Preparation 30 mins.
4. Oven temperature set to --.

Ingredients;

- | | |
|----------------------------------|------------------------|
| 2 1/2 c. bisquick or pancake mix | 3/4 c. yellow cornmeal |
| 1 2/3 c. milk | 5 Tbsp. vegetable oil |
| 2 tsp. vanilla | 3 eggs |

Instructions;

1. In a bowl, add pancake mix and cornmeal and whisk together.
2. Add in milk, oil, vanilla, and eggs, and whisk until incorporated.
3. Let stand for 1-3 hours, covered.
4. Heat a waffle iron, spray with cooking spray, and make waffles. Actual number of waffles may vary depending on waffle iron.
5. Serve with favorite toppings. Suggested toppings include: fruits, whipped cream, syrup, ice cream, nuts, chocolate sauce, caramel sauce, peanut butter, jam, chocolate chips, etc.