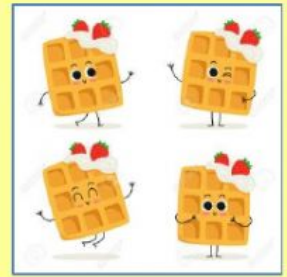




## WAFFLES RECIPE



Watch the video “How to make perfect homemade waffles”

### 1. Write and match the ingredients.

- |                       |                 |
|-----------------------|-----------------|
| a) 2 cups all-purpose | e) 1 3/4 cups   |
| b) 1 tablespoon       | f) 2 large      |
| c) 1 tablespoon       | g) 1/2 teaspoon |
| d) 1/4 teaspoon       | h) 1/2 cup      |

 <input data-bbox="427 1525 539 1599" type="text"/>	 <input data-bbox="699 1525 807 1599" type="text"/>	 <input data-bbox="1031 1525 1139 1599" type="text"/>	 <input data-bbox="1297 1525 1406 1599" type="text"/>
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**2. Order the steps with numbers.**

Then, in a large mixing bowl, stir together flour, sugar, baking powder and salt and whisk it.

Pour in buttermilk, eggs, vanilla extract and melted butter. Stir until well combined.

Finally, serve hot with syrup, fresh berries, chocolate and/or whipped cream.

Cook in a preheated waffle maker using  $\frac{1}{2}$  cup of batter for Belgian style and  $\frac{1}{3}$  cup for American style. Amount a batter varies based on waffle iron.

First, preheat a waffle iron.