

Light and Crispy Waffles

Makes 8 (7-inch) round waffles

All waffle irons are not created equal. If your first waffle comes off the iron too pale or too dark, adjust the heat as necessary. Make sure to fill the waffle iron as directed; if you don't use enough batter, the Rice Krispies can scorch.

- 1 1/4 cups all-purpose flour
 - 1 cup Rice Krispies
 - 3/4 cup cornstarch
 - 1/4 cup sugar
 - 1 teaspoon baking powder
 - 1/2 teaspoon baking soda
 - 3/4 teaspoon table salt
 - 2 large eggs, separated
 - 1 1/2 cups milk
 - 1 teaspoon vanilla extract
 - 1/2 cup vegetable oil
1. Preheat traditional waffle iron to medium. Meanwhile, stir flour, Rice Krispies, cornstarch, sugar, baking powder, baking soda, and salt together in large bowl. Whisk egg yolks, milk, vanilla, and oil together in medium bowl.
 2. With electric mixer or balloon whisk, beat egg whites in bowl to soft peaks. Pour milk mixture over dry ingredients and whisk until combined. Whisk in beaten whites until just combined. Do not overmix; a few streaks of whites should be visible.
 3. Pour 2/3 cup batter into center of preheated waffle iron and use back of dinner spoon to spread batter toward outer edges (batter should reach about 1/2 inch from edges of iron before lid is closed). Close lid and cook until deep golden brown, 3 to 4 minutes. Serve immediately.