



"Waffle!"

**THE FIRST FAMILY
HARDING'S FAMOUS**

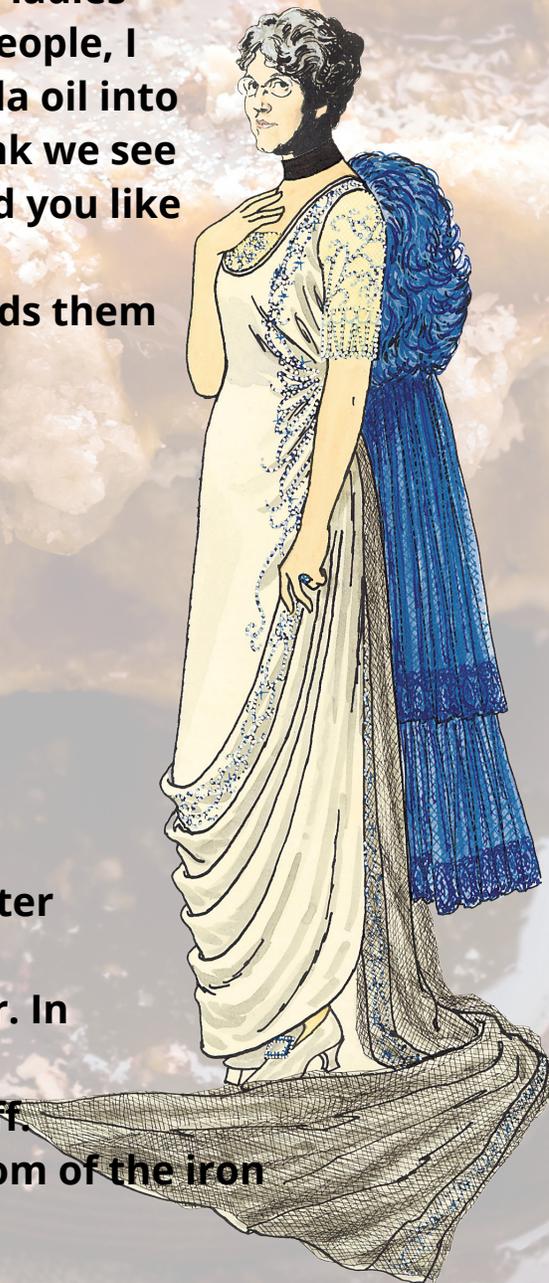
First Lady Florence Mabel Harding

(née Kling; August 15, 1860 – November 21, 1924) was the first lady of the United States from 1921 to 1923 as the wife of President Warren G. Harding. She brought her innovation of the waffle to the White House and entertained people with conversation the night before at tremendously elegant parties. Regaling them about the upcoming "fun" to try "the waffle" in the morning was delightful for visitors! She was well known for serving massive country-style breakfasts that included all we are used to seeing and had corn muffins, wheat cakes, and her famed waffle recipe.

"What makes it so good!?" I am always asked. When you have people as bright as the "duchess," and all of these presidents and first ladies - they tend to have the best of everything! Like most people, I spent my whole life making waffles and putting canola oil into the batter. You'll notice she uses melted butter. I think we see right there the beginnings of great flavor! What would you like to taste? A spoon of oil or butter in your mouth? She separates her eggs, beats the egg whites stiff, and folds them in towards the end. Ah ha!!!

2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
3 tablespoons white sugar
4 egg yolks
4 egg whites
1 ¼ cups milk
½ cup melted butter
Spray oil for the waffle iron before pouring in the batter

Sift together the flour, baking powder, salt, and sugar. In another bowl, mix the yolks, milk, and butter. Then stir into the flour nicely. Beat the egg whites until stiff. Fold into the batter carefully. Spray the top and bottom of the iron and pour batches of batter in the waffle iron.



Makes six waffles

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