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2 cups King Arthur Organic baker's classic flour

Combine and set aside.

2 TBS. sugar

1 tsp. salt

3 tsp. baking powder

2 eggs, seperated

Beat whites until stiff, then beat yolks

separately.

1/4 cup melted butter or oil 1 3/4 cups whole milk

Combine with egg yolks, then stir into dry

ingredients.

2 tsp. cornstarch (optional)

Adds crispiness to the waffles.

Fold in stiffly beaten egg whites last. Bake on hot waffle iron until lightly browned following your waffle irons directions.