

# Belgian Waffles

Yield: 8 min  
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-belgian-waffle-recipe>

## Ingredients:

- 1/4 ounce active dry yeast
- 1/4 cup milk warm, 110 degrees F/45 degrees C
- 3 egg yolks
- 2 3/4 cups milk warm, 110 degrees F/45 degrees C
- 3/4 cup butter melted and cooled to lukewarm
- 1/2 cup white sugar
- 1 1/2 teaspoons salt
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 3 egg whites

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 135 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams
6. Protein: 14 grams
7. SaturatedFat: 13 grams
8. Sodium: 660 milligrams
9. Sugar: 18 grams

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