



FLORENCE HARDING'S WAFFLES

Recipe from Ohio History Connection

Ingredients:

- 2 eggs
- 2 tbsp sugar
- 1 tsp salt
- 2 tbsp butter, melted
- 1 pint milk
- Flour to make thin batter (about 2 cups)
- 2 large tsp baking powder

Instructions:

1. Separate the eggs.
2. Beat yolks and add sugar and salt.
3. Add butter, milk, and flour. Stir to combine.
4. Beat egg whites until stiff (but not dry) peaks form.
5. Stir one spoonful of whites into the mixture to lighten and then fold remainder of egg whites and baking powder.
6. Bake in a hot waffle iron.

More recipes are available in our *First Ladies Cookbook*:
<https://national-womens-history-museum.myshopify.com/collections/books/products/first-ladies-cook-book>



NATIONAL
WOMEN'S
HISTORY
MUSEUM