



**RECIPE NAME:** Graham Cracker Waffles

**FROM THE KITCHEN OF:** Kristin Parchim

### INGREDIENTS:

20 graham crackers  
1 cup all purpose flour  
3 tsp. baking powder  
1/2 tsp. salt  
2 eggs (separated)  
1 1/2 cup milk  
2 T. melted butter

### INSTRUCTIONS:

Crush graham crackers very fine. Put into mixing bowl. Sift flour, baking powder and salt together. Add to crumbs blend thoroughly. Beat egg yolks, milk and butter together; stir lightly into crumb mixture. Beat egg whites stiff but not dry, fold into batter. Bake on preheated waffle iron.

