

**Belgian Waffles**-recipe combination from the Lars box of pearl sugar and the original recipe from the Belgian box Mom had

- 3 ½ cups flour
- 1 packet dry yeast (2 ¼ teaspoons)
- ¾ cup lukewarm milk
- 8 ounces softened butter (2 sticks)
- 2 eggs
- ½ teaspoon salt
- 1 teaspoon vanilla
- 8 ounces pearl sugar

Dissolve the yeast in the lukewarm milk. Let set for about 5 minutes or until bubbly.

Mix all other ingredients except the pearl sugar, then add the yeast mixture. Mix well, then gradually add the flour.

Allow the dough to rise for about 30 minutes, then add the pearl sugar.

Divide the dough by hand into small ½ cup size patties.

Bake in heated and greased waffle iron.

Be very careful with the melted sugar - it's HOT!

You can eat this warm or room temperature and at any time of day.