

Hannah's Weekend Waffles

Nutty Citrus Waffles

Serves 4

Ingredients:

2 cups all purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1 tablespoon wheat germ
2 eggs
Juice and grated rind of 2 oranges (or large tangerines)
1 1/2 cups milk
6 tablespoons butter, melted
1/4 cup chopped walnuts or pecans

Directions:

Preheat waffle iron

Into medium mixing bowl, sift flour, baking powder, baking soda, soda and salt: stir in wheat germ (whisper from Hannah: "You really don't need to sift anything...just make sure it is all mixed well with no lumps.")

In smaller mixing bowl whisk eggs with juice, rind, milk and melted butter. Stir into dry ingredients, add nuts.

Bake in waffle iron until tasty brown on both sides. I like honey mixed with a couple of tablespoons of citrus juice to top the waffles, but jam thinned with citrus juice is good, too.

**from Barbara Workinger's Amish Country Mysteries website
www.barbaraworkinger.com**