

Waffle Batter

1 package active dry yeast	1 teaspoon salt
¼ cup warm water (105-115°F)	3 eggs
1¾ cups lukewarm milk, scalded then cooled	¼ cup soft butter
2 tablespoons sugar	2 cups flour*

In mixing bowl dissolve yeast in warm water. Add milk, sugar and salt. Beat in remaining ingredients with rotary beater. Cover; let rise in warm place (85°F) about 1½ hours. (If kitchen is cool, place dough on a rack over a bowl of hot water and cover completely with a towel.) Stir down; cover and refrigerate overnight or until ready to use. Bake as directed.

* If using self-rising flour, omit salt.

Baked French Toast

6 eggs	½ teaspoon salt
1 cup milk	1 medium loaf French or Italian bread, cut diagonally in 1" slices (about 7 ounces)
3 tablespoons sugar	
1 teaspoon cinnamon	

In 13x9x2" baking dish beat eggs, milk, sugar, cinnamon and salt until light and frothy. Add bread and let soak about 20 minutes on each side or until egg mixture is absorbed, or cover and refrigerate overnight. Bake on heavily greased baking sheet in preheated 500°F oven 8 minutes on each side or until golden brown. (Or cook in skillet in melted butter 4 minutes on each side or until golden.) Serves 4.

Corn Dogs

16 hot dogs	2 teaspoons baking powder
1 cup flour	3 tablespoons sugar
1 cup cornmeal	1 teaspoon chili powder
2 eggs	1 tablespoon mustard
1 cup milk	2-1/3 teaspoons salt

Sift flour, cornmeal, chili powder, salt, sugar, baking powder together. Add mustard, eggs and milk and beat well. Dip hot dog into mixture until covered and drop into fat – cook until golden brown.