

## REAL SOUTHERN WAFFLES

- 1 Pint Flour
- 1 Pint Buttermilk
- 1 Egg
- 1 Teaspoonful Soda
- 1 Teaspoonful Sugar
- 1 Teaspoonful Salt
- 1 Teaspoonful Baking-Powder
- 1 Tablespoonful Cornmeal
- 1 Tablespoonful Butter



YOU will find these very nice indeed if you follow the recipe carefully. In measuring the soda, sugar and salt have the spoonfuls level, but in measuring the baking-powder have a rounding teaspoonful.

Cream the butter and sugar; then add the egg, and beat until light. Now add the milk; and after mixing the soda, salt, baking-powder and cornmeal with the flour sift this dry mixture into the bowl containing the other ingredients.

Beat well, and the batter will be like a feathery sponge. Be sure that the waffle-irons are hot, and grease them lightly. Cook the waffles until they are brown on both sides, and serve without a moment's delay, that they may retain their crispness.