



...from Marky Maypo's kitchen to yours

Maypo Waffles

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons brown sugar
- 1/2 cup Instant **Maypo** Maple Flavored Oatmeal
- 1 1/2 cups milk
- 2 eggs, beaten
- 1/4 cup melted shortening

Sift flour, baking powder and salt together. Stir in **Maypo**. Combine beaten eggs and milk; add to dry ingredients and mix thoroughly. Stir in melted shortening. Pour onto hot waffle iron and bake until golden brown. Serve immediately with butter and maple syrup.

