Waffles in a blender

* 1 ¾ cups sifted flour
* 2 tsp baking powder
* ½ tsp salt
* 2 tsp sugar
* 1 ¾ cup milk
* ½ cup oil
* 2 eggs
* 1 tsp vanilla

1. Combine the flour, baking powder, salt and sugar in a small metal mixing bowl- whisk to combine
2. In wide blender jar add the milk, oil, eggs, and vanilla. Blend the ingredients together quickly by pushing “pulse” for about 3 seconds.
3. Add the dry ingredients to the wet ingredients so that EVERYTHING is in the blender jar. Push the button that says sauces, batters. Etc.
4. Let the batter sit for a few minutes to “fluff” up
5. Lightly oil the waffle iron by using a paper towel to wipe a small amount of oil on to the plates.
6. Preheat the waffle iron by plugging it in. The green light will indicate that it’s ready, the red light show that it’s on.
7. Once your waffle iron is ready to go, use about ½ cup of batter mix for the waffles. Pour the batter on to the center of the waffle iron then close the lid all the way.
8. Rotate the waffle iron and wait for the green light to come on, indicated that it’s done cooking.
9. Rotate the waffle iron back to its original position and open the iron lid.
10. Remove the waffle from the iron using either the tongs or rubber scrapper, but DO NOT scrape the iron with anything metal as it will ruin the non-stick coating.
11. Place the waffle on a plate and top with desired toppings. Eat it.