

Belgian Gaufrettes

My grandmother immigrated from Belgium when she was a child, and she used to make us these special waffles. In Texas, we called them Guflettes, but I believe the true name is Gaufrettes. The recipe makes lots of waffles, so we usually halve the recipe. :-)

5 ½ c. flour
2 lb. light brown sugar
1 dozen eggs
1 ½ lb. margarine (I usually substitute with butter.)
1 tsp. vanilla
1 tsp. almond extract

Mix the sugar and flour together. Add the soft margarine (or butter). Mix well. Add in the eggs, a few at a time. Add the vanilla and almond extract. Cover and refrigerate overnight. Cook the next day in a waffle iron. Enjoy!

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