When Bob is charged with keeping an eye on the kids, he relies on this incredible waffle recipe that he knows is a sure hit. Make these for your family to get their morning off to a super start!

**BOB’S INCREDIBLE WAFFLES**

**INGREDIENTS**

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 cup cornstarch
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1/3 cup unsalted butter (melted)
- 1 large egg
- 1 teaspoon vanilla extract

**DIRECTIONS**

(Makes about 4 large waffles)

- Separate the egg yolk from the egg white.
- In a medium bowl beat the egg yolk until stiff peaks form.
- In another large bowl, mix the dry ingredients: flour, baking soda, baking powder, cornstarch, sugar and salt.
- Add the wet ingredients: buttermilk, melted butter, egg yolk and vanilla extract. Stir to combine but leave batter lumpy.
- Carefully fold the beaten egg whites into the batter just until combined. Let the mixture sit for 30 minutes.
- Heat up your waffle iron and cook according to your waffle iron’s directions until golden brown and crispy.
- Enjoy immediately with butter and syrup.

Pixar’s *The Incredibles* is streaming on Disney+.