



## Velvety Waffles + Chocolate Waffles

Source: McCall's Magazine, March 1930 (Wesson Oil Advertisement)

Yield: 6–8 waffles per recipe

### Recipe Description

Featured in the March 1930 issue of \*McCall's Magazine\*, this illustrated Wesson Oil advertisement offers two classic waffle recipes: a light and fluffy "Velvety Waffle" and a rich "Chocolate Waffle." Promising batter in five minutes using Wesson Oil's light consistency, these Depression-era recipes are quick, comforting, and ideal for vintage breakfast revivals. Now part of the Retro Recipes Revived collection.

### Velvety Waffles

- **\*\*Ingredients:\*\***
  - 1½ cups flour (sifted)
  - 2 teaspoons baking powder
  - ½ teaspoon salt
  - 2 tablespoons sugar
  - 2 egg yolks (well beaten)
  - ½ cup Wesson Oil
  - 1¼ cups milk
  - 2 egg whites (stiffly beaten)
- **\*\*Directions:\*\***
  - Sift together dry ingredients. Combine beaten yolks, Wesson Oil, and milk, and stir into the dry mixture. Fold in stiffly beaten egg whites. Bake in a hot waffle iron until golden brown.

### Chocolate Waffles

- **\*\*Ingredients:\*\***
  - 1⅓ cups flour (sifted)
  - 2½ teaspoons baking powder
  - ¼ teaspoon salt
  - 2 tablespoons sugar
  - 2 tablespoons cocoa



Inveniam viam aut faciam.

Retro Recipes Revived © — Life in Bianca's Kitchen



- 2 egg yolks (well beaten)
- ½ cup Wesson Oil
- 1¼ cups milk
- 2 egg whites (stiffly beaten)
- **\*\*Directions:\*\***
  - Sift together dry ingredients. Combine beaten yolks, Wesson Oil, and milk, and stir into the dry mixture. Fold in stiffly beaten egg whites. Bake in a hot waffle iron until crisp and light.

### Notes

For a period-appropriate touch, serve with whipped cream, honey, or fruit preserves — or a light dusting of powdered sugar.