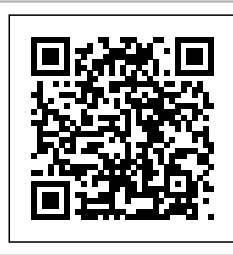


# Cookie Dough waffles



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Recipe by: Laura Vitale

*Serves 6 to 8, depending on how many you make*

**Prep Time: 20 minutes**  
**Cook Time: 20 minutes**

## Ingredients

### For the Waffle Batter:

- \_\_ 2 cups of All Purpose Flour
- \_\_ 1/4 cup of Granulated Sugar
- \_\_ 1/2 tsp of Salt
- \_\_ 1 Tbsp of Baking Powder
- \_\_ 2 Eggs
- \_\_ 1/2 cup of Melted Butter
- \_\_ 1-1/2 cups of Whole Milk
- \_\_ 2 tsp of Vanilla Extract

### For the Cookie Dough:

- \_\_ 3/4 cup of All Purpose Flour
- \_\_ 1/4 tsp of Salt
- \_\_ 1/4 cup of Unsalted Butter, softened at room temperature
- \_\_ 2 tsp of Vanilla Extract
- \_\_ 1/4 cup of Granulated Sugar
- \_\_ 1/4 cup of Brown Sugar
- \_\_ 1/4 cup of Whole Milk
- \_\_ 1/2 cup of Mini Chocolate Chips

1) To make the waffle batter, add the flour, sugar, salt and baking soda in a large bowl, stir to mix and set aside.

2) In a large bowl (or large measuring cup) whisk together the eggs, milk, melted butter and vanilla, pour the wet ingredients into the dry, whisk all together to combine and set aside for a few minutes while you work on the cookie dough.

3) In a bowl, using a spatula, cream together the butter, vanilla and both kinds of sugar (just mix until you achieve a creamy mixture) then add the flour, salt, mini chocolate chips and milk and mix until your cookie dough comes together.

4) Using 2 spoons, spoon little dollops of the cookie dough into the waffle batter, when you added it all then just give everything a gentle stir (try not to stir too much because you dont want to lose a lot of the chunks of cookie dough) and set aside while you preheat your waffle iron.

5) Cook the waffles in batches in a preheated waffle iron (check manufacturers instructions for time and amounts on your particular waffle iron) then as they come out of the waffle iron, place them on a cooling rack to cool (and they will harden a bit as they cool) then eat them up!

