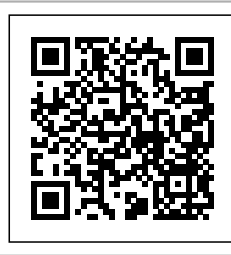# Cookie Dough waffles

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!