



DOUBLETREE COOKIE WAFFLE

INGREDIENTS

2 cups all-purpose flour

1/2 tsp baking soda

1 tsp baking powder

1 tsp salt

3 tbsp sugar

3 whole eggs, beaten

2 oz unsalted butter, melted

2 cups buttermilk, room temperature

6 DoubleTree Cookies, crumbled

6 oz chocolate chips

6 oz chopped walnuts

Strawberries for garnish

Whipped cream for garnish

PREPARATION

- Preheat waffle iron according to manufacturer's instructions.
- In a medium bowl whisk together the flour, baking soda, baking powder, salt, and sugar.
- In another bowl beat together eggs and melted butter; add buttermilk.
- Add the wet ingredients to the dry and stir until evenly combined.
- Fold in crumbled DoubleTree Cookies. Allow to rest for 5 minutes.
- Ladle the recommended amount of waffle batter onto the iron.
- Close iron top and cook until the waffle is golden on both sides and is easily removed from the waffle iron.
- Garnish with chocolate chips, crushed walnuts, whipped cream and sliced strawberries. Serve immediately.

Yields 6, 8-inch waffles