

Cinnamon Roll Waffles

Ingredients

Waffles

- 2 cups Original Complete Mix
- 1 ½ cups water
- 1/3 cup vegetable oil

Cinnamon Mixture

- 1 ½ tbsp butter
- 3 tbsp brown sugar
- 2 tsp all-purpose flour
- 2 tsp cinnamon
- 1 pinch salt

Cream Cheese Icing

- 3 tbsp cream cheese
- 3 tbsp milk
- 1/2 cup confectioner's sugar
- 1 tsp vanilla extract

How to make it

1. Combine all cinnamon mixture ingredients except butter in a food processor. Add chilled butter and pulse until combined and mixture resembles wet sand. Store in refrigerator until ready to use.
2. Preheat waffle iron to 375°F. Combine water, oil and Pearl Milling Company™ Mix, and whip until lumps disappear. Allow batter to sit for 10 minutes. Add cinnamon mixture by crumbling it in pea size pieces into the batter. Fold gently into batter so the pieces hold their shape in the batter as much as possible.
3. Pour 1/2 cup of batter onto the hot waffle iron, spreading the batter evenly. Close the waffle iron and bake 2-3 minutes or until steaming stops.
4. Serve topped with Cream Cheese Icing.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	6

Made with



Original Complete Mix

[title]Cream Cheese Icing

6. Combine all ingredients and stir until well combined and there are no lumps.