

White Chocolate and Strawberry Marias Gamesa® Cookie Waffles



Ingredients

Waffles:

- 1 pkg (4.9 oz) Mariás
- 1 ½ cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2 eggs, at room temperature
- 1 ½ cups buttermilk, at room temperature
- 1/3 cup butter, melted

White Chocolate Sauce:

- 1/3 cup heavy or whipping (35%) cream
- 1 cup finely chopped white chocolate
- 1 tsp vanilla extract
- 2 cups chopped fresh strawberries

How to make it

1. Waffles: In food processor, pulse Marias Gamesa® Cookies until finely crushed (makes about 1 cup).
2. In large bowl, whisk together flour, cookie crumbs, baking powder, baking soda and salt.
3. In medium bowl, whisk together eggs and buttermilk until blended. Stir eggs mixture into flour mixture until just combined. Whisk in melted butter. Let batter rest for 10 to 15 minutes.
4. Preheat waffle iron according to manufacturer's instructions.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	15 min	35 min (+ 10 min standing time)	4

Made with



Mariás

5. Ladle or pour 1 cup batter into waffle iron to cover about two-thirds of grid surface. Close the lid. Cook for 3 to 4 minutes or until steam stops emerging from waffle iron, and waffles are golden brown and crisp. (Alternatively, cook according to manufacturer's instructions.)
6. White Chocolate Sauce: Into small saucepan set over medium heat, pour cream; heat until cream just starts simmering around edges. Remove from heat. Add white chocolate and vanilla. Let stand for 1 minute. Whisk until smooth.
7. Serve waffles topped with white chocolate sauce and strawberries.