

## Springtime Waffles

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### Ingredients (makes 5):

1 stick butter  
3/4 cup Cap'n Crunch All Berries cereal  
1 3/4 cups flour  
1 TBSP brown sugar  
4 tsp baking powder  
1/4 tsp salt  
2 eggs  
1 1/4 cups milk  
1/2 cup French Vanilla flavored creamer  
about 35 jellybeans or jellybean type candies (I used Mike and Ike Berry Blast candies), cut in half

OPT: multicolored sprinkles for serving

OPT: warm maple syrup for serving

### Directions:

- \*Melt butter and set aside to cool a bit.
- \*In a food processor, pulse the cereal to large crumbs but not to a powder.
- \*Whisk together the cereal, flour, cereal crumbs, brown sugar, baking powder and salt.
- \*Separately, whisk the eggs, then whisk in the milk and creamer, finally the butter.
- \*Grease your waffle iron. Heat according to manufacturer's directions.
- \*While the waffle iron is heating, whisk the dry ingredients into the wet.
- \*When the iron is hot, scoop about 3/4 cup of the batter into the center. Sprinkle a few of the candies over the batter. Close and allow to cook.
- \*When the waffle iron indicates it's done, check to be sure the waffle has browned. If not, allow to cook for about another minute before removing to a plate. Keep warm.
- \*Repeat with the rest of the batter. Be sure to liberally grease the waffle iron each time before adding more batter.