

CINNAMON ROLL WAFFLES

1 3/4 c. flour
2 T. granulated white sugar
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
2 large eggs
2 c. buttermilk
1/4 c. canola oil
1 tsp. vanilla extract

CINNAMON TOPPING

1/2 c. butter, melted
3/4 c. brown sugar, packed
1 T. ground cinnamon

CREAM CHEESE TOPPING

4 T. butter
2 ozs. cream cheese
3/4 c. powdered sugar

To prepare waffles, in a medium bowl, whisk together flour, sugar, baking powder, baking soda and salt. Make a well in the center of the mixture. In a separate bowl, whisk together eggs, buttermilk, oil and vanilla. Pour into the bowl with the dry ingredients. Stir just until moistened, batter will be slightly lumpy. Preheat a waffle iron and spray with nonstick spray. Pour batter into waffle iron grid and close the lid. Bake until waffles are completely done- follow your waffle iron's instructions. waffles. Repeat with remaining batter. Keep waffles warm until ready to serve.

CINNAMON TOPPING

In a medium bowl, mix butter, brown sugar and cinnamon. Scoop the filling into a small zip baggie and set aside.

CREAM CHEESE TOPPING

In a medium, microwave-safe bowl- heat butter and cream cheese for 30 to 60 seconds; just until melted. Stir together until smooth; whisk in powdered sugar and vanilla extract. When ready to serve, place waffle on plate, drizzle cinnamon topping, then drizzle cream cheese topping. Use as much or as little as you'd like. Serve immediately.