CINNAMON ROLL DRIZZLE FOR WAFFLES

(recipe from Chef in Training)

You can use your preferred recipe for homemade waffles. My favorite recipe is found here.

Cinnamon Topping:

½ cup butter, melted ¾ cup brown sugar 1 Tbs, cinnamon

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

<u>Cream Cheese Topping:</u>

4 Tbs. butter 2 ounces cream cheese 3/4 cup powdered sugar 1/2 tsp. vanilla

In a medium bowl, place butter and cream cheese and microwave for 30-60 seconds, or until nearly melted. Stir together until smooth. Whisk in the powdered sugar and vanilla.

To prepare the waffles to serve, place prepared waffle on a plate, drizzle with cinnamon topping and then drizzle with the cream cheese topping.

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