

Snickerdoodle Cookie Waffles

Ingredients

4 eggs separated cup oats

1 1/2 cup milk

2 cups flour

1/4 cup melted butter

2 teaspoons baking powder

1/2 teaspoon salt

1 Tablespoon sugar + more for baking

1 Tablespoon + 1 teaspoon cinnamon

1 teaspoon vanilla extract

whipped cream

Directions

Separate yolks from whites. Beat egg yolks and sugar in a bowl until light yellow. Add cooled melted butter, milk, and vanilla extract. Add dry ingredients and beat well. In a separate bowl beat the egg whites on high until stiff. Gently fold into batter. Let batter rest 5 minutes. Ladle batter into waffle iron. Before closing sprinkle a generous amount of sugar on top (this creates a sugary crust). Bake and serve with a dusting of more sugar, cinnamon, and fresh whipped cream.