



Waffle Cookies

If you take these to an event, everybody will ask you why you brought waffles. These cookies are made with a waffle iron, using cookie dough! (and they taste like Pound cake!)

2 sticks softened butter

1 cup white sugar

1 cup light brown sugar

5 eggs

1 teaspoon Cookie Nip

3 cups plain all purpose flour (sifted)

With an electric mixer, mix everything but the flour. Add the flour slowly. The batter will be sweet and thick like waffle batter. Turn waffle iron on medium heat. Place a large scoop (about half a cup) in the center of the waffle iron. Close the lid. Set a timer for one minute. Remove the “waffle” from the grid. The cookies usually break into four parts while removing from the waffle iron. Cool on a parchment covered lunch lady pan. When cool, sift powdered sugar over both sides. If you are feeling frisky, you can trade powdered sugar for a dollop of buttercream. These yummy cookies will be firm like cookies but soft to the bite like cake! Sweet!

Yields 2-3 dozen cookies

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