

Chocolate Brunch Waffles

Make Sunday brunch special with these chocolatey waffles. Topped with fruit and whipped cream, they're perfect for company or as a dessert.

Recipe Cookbook: Nestlé® Very Best Baking

Prep Time: 10 minutes Cooking Time: 12 minutes

INGREDIENTS:

2 1/4 C all-purpose flour

1/2 C granulated sugar

1 TBS baking powder

3/4 tsp salt

1 C NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

3/4 C (1 1/2 sticks) butter or margarine

1 1/2 C milk

3 eggs lightly beaten

1 TBS vanilla extract

1 Toppings (whipped cream chocolate shavings, fresh fruit)

DIRECTIONS:

COMBINE flour, sugar, baking powder + salt in large bowl. Microwave morsels + butter in medium, microwave-safe bowl on HIGH (100%) power for 1 minute - stir. Microwave at additional 10-20-second intervals, stirring till smooth. Cool to room temperature. Stir in milk, eggs + vanilla extract. Add chocolate mixture to flour mixture - stir (batter will be thick).

COOK in Belgian waffle maker* according to manufacturer's directions. Serve warm with your choice of toppings.

* Can also be cooked in standard waffle maker (makes about 20 standard-size waffle squares).

Serves: 5