

## S'mores Waffle Sandwich: The Ultimate Sweet Breakfast Mashup

1/4 cup unsalted butter, melted



**TIME**  
**1-2 min**

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**ChefManiac**

### INGREDIENTS

For the Waffles:

- 1 cup all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup milk
- 1/4 cup unsalted butter, melted
- 1 large egg
- 1 teaspoon vanilla extract

For the S'mores Filling:

- 1 cup mini marshmallows
- 1/2 cup chocolate chips
- 4 graham crackers, crushed

Swaps and Notes:

**Waffles:** A homemade waffle is best here, as it provides a sturdy, fluffy base. You can use a box mix for a quicker option.

**Marshmallows:** Mini marshmallows are my preference here, as they melt quickly and evenly.

**Chocolate Chips:** Semisweet chocolate chips are a classic choice, but you can also use milk chocolate or dark chocolate chips.

**Graham Crackers:** Crushing the graham crackers finely is key to getting a good texture. You can also use other cookies like crushed Oreos.

#### Step-by-Step Instructions:

**Make the Waffle Batter:** In a large mixing bowl, combine the flour, sugar, baking powder, baking soda, and salt. In a separate bowl, whisk together the milk, melted butter, egg, and vanilla extract. Pour the wet ingredients into the dry ingredients and mix until just combined.

**Cook the Waffles:** Preheat a waffle iron and spray with non-stick cooking spray. Pour the waffle batter onto the iron and cook according to the manufacturer's instructions until golden brown and crispy. Remove the waffle and set it aside. Repeat with the remaining batter.

**Assemble the Sandwich:** Place one waffle on a plate. Top it with mini marshmallows, chocolate chips, and crushed graham crackers. Place another waffle on top to create a sandwich.

**Melt the Fillings:** Place the sandwich on a baking sheet and pop it under the broiler for 1-2 minutes, or until the marshmallows are golden and the chocolate is melted. Watch it closely so it doesn't burn.

**Serve:** Serve the S'mores Waffle Sandwich immediately and enjoy the gooey, chocolatey goodness.

#### Tips for Success:

**Don't Overmix the Batter:** Overmixing will develop the gluten and result in a tough, dense waffle.

**Use a Hot Waffle Iron:** A hot waffle iron is crucial for a crispy waffle. Make sure it's preheated before you start cooking.

**Watch the Broiler:** The marshmallows and chocolate can go from perfect to burned in a flash. Don't walk away from the oven!

**Serve Immediately:** This sandwich is best eaten fresh while the marshmallows are still gooey and the chocolate is melted.

#### Serving Suggestions and Pairings:

#### Nutritional Information (per serving, approximate):

Calories: 600 kcal

Carbohydrates: 80g

Protein: 10g

## DIRECTIONS

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9. **Serve :** Immediately: This sandwich is best eaten fresh while the marshmallows are still gooey and the chocolate is melted.
10. **Serving Suggestions and Pairings:** This S'mores Waffle Sandwich is a perfect dessert on its own. It's so rich and decadent that you don't need much else. You could serve it with a simple cup of coffee or a glass of milk. For a dessert spread, it would go perfectly with other no-bake treats like some old school no-bake cookies or some edible cookie dough.
11. **Nutritional Information (per serving, approximate):**  
Calories: 600 kcal
12. **Carbohydrates:** 80g
13. **Protein:** 10g
14. **Fat:** 25g
15. **Saturated :** Fat: 15g
16. **Cholesterol:** 70mg
17. **Sodium:** 300mg
18. **Fiber:** 3g
19. **Sugar:** 40g
20. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
21. **Storage and Leftover Tips:** This sandwich is best enjoyed immediately. It does not store well as the marshmallows and chocolate will harden and the waffles will lose their crispness.
22. **More Recipes You'll Love:** If you enjoy easy, sweet, and comforting desserts, you might also like these other recipes:
23. **These :** Campfire Cones are my favorite mess-free way to enjoy s'mores
24. **This S'mores :** Bark is my favorite no-campfire treat for anytime cravings
25. **These :** Chocolate Chip Cookie Dough Brownie Bombs are my favorite sweet obsession

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## TIPS FOR SUCCESS

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