

Churro Waffles: A Sweet Breakfast-Dessert Fusion

Churro waffles stand out for several reasons:



TIME
15 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup milk
- 2 large eggs
- 4 tablespoons melted butter
- 1/4 cup sugar (for coating)
- 2 teaspoons ground cinnamon (for coating)

DIRECTIONS

- 1. Preheat the : Waffle Iron:** Start by preheating your waffle iron according to the manufacturer's instructions. This ensures that your waffles cook evenly and achieve that perfect crispiness.
- 2. Mix : Dry Ingredients:** In a large bowl, whisk together the flour, sugar, baking powder, salt, and ground cinnamon. This step is crucial as it evenly distributes the leavening agents and spices throughout the batter.
- 3. Combine : Wet Ingredients:** In another bowl, whisk together the milk, eggs, and melted butter until well combined. This mixture adds moisture and richness to the waffles.
- 4. Combine : Wet and Dry Mixtures:** Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix; a few lumps are perfectly fine!
- 5. Cook the : Waffles:** Lightly grease the waffle iron with cooking spray or a brush of melted butter. Pour the batter into the preheated waffle iron, using about 1/2 cup for each waffle. Close the lid and cook until golden brown, usually about 5-7 minutes.
- 6. Coat in : Cinnamon Sugar:** While the waffles are still warm, mix the sugar and cinnamon in a shallow dish. Dip each waffle in the mixture, ensuring both sides are coated generously.
- 7. Serve and : Enjoy:** Serve the churro waffles warm, topped with your favorite accompaniments, and enjoy the delightful fusion of flavors!

TIPS FOR SUCCESS

Make Ahead: You can prepare the batter the night before and store it in the refrigerator.

Just give it a good stir before using it in the morning.

Experiment with Toppings: Try adding chocolate chips or nuts to the batter for an extra flavor boost.

You can also drizzle caramel or chocolate sauce on top for a decadent dessert.

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Original recipe: <https://chefmaniac.com/churro-waffles-a-sweet-breakfast-dessert-fusion/>