



Merry Christmas!

The Best Biscoff Waffles





Ingredients

- 2 cups of Belgian Waffle Mix
- 1 1/2 cups of water
- 4 Biscoff cookies, crushed
- 1/4 cup of Biscoff Cookie Butter Spread, plus more for topping
- Sliced strawberries for topping

Method

1. Preheat your waffle iron.
2. Mix the waffle mix and water together until just combined.
3. Microwave the biscoff spread until liquid, and carefully pour into the waffle batter.
4. Fold gently until the spread is marbled in the waffle batter and pour the batter into the waffle iron.
5. Cook the waffles until golden and crispy. Top your biscoff waffle with crushed cookies, more melted cookie butter, sliced strawberries, and whipped cream (if desired).
6. Enjoy!

 25 - 35 min

 make 15 pancake slices