

# Caramel deLite Waffles

By domesticfits.com

## *Ingredients:*

- 6 Girl Scout Caramel deLites Cookies
- 2 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 tbs sugar
- 3 eggs, divided into whites and yolks
- 1 3/4 cup milk
- 1 tbs vegetable oil
- 1 tsp vanilla extract
- Butter flavored cooking spray

## *Instructions:*

- 1 Preheat waffle iron.
  - 2 Roughly chop the Caramel deLite cookies and put them in a food processor, processing until mostly crumbs are left. A few larger pieces are fine.
  - 3 You'll need three bowls.
  - 4 On one bowl, put the cookies crumbs, flour, baking powder, salt and sugar. Stir until combined.
  - 5 in the second bowl, put the egg yolks, milk, vanilla and oil, whisk until combined.
  - 6 In the third bowl, add the egg whites and beat with a hand mixer until frothy and very light, about 4 minutes.
  - 7 Make a well in the dry ingredients and add the milk mixture, stirring until just combined. Don't over mix.
  - 8 Gently fold in the egg whites.
  - 9 Spray the inside of the waffle iron with butter flavored spray. Cook the waffles according to waffle iron specifications.
- Top with **caramel sauce**, and additional Caramel deLite crumbs if you wanna get craaaazy.

