



Brownie Waffles

These waffles are a fun dessert or a breakfast treat. See the video: [How To Make Brownie Waffles](#)

Yield: eight 4-inch waffles

Ingredients

- 1 bag of [Pamela's Chocolate Brownie Mix](#) (16 oz.)
- 2 eggs, large
- 6 TBSP butter, melted
- ½ cup oil
- ¼ cup water

Directions

Pre-heat waffle iron. Mix all liquids together in a bowl. Add Brownie Mix and stir until there are no dry spots.

Spray waffle iron well. Spread half the batter into the waffle iron and cook until done. If using stove top iron, bake two minutes on each side.

Remove carefully (they will tear easily when hot). It works best to flip onto a wire rack to cool. Once cool, it is easy to handle and separate waffles. Top with ice cream and all your favorites or just eat plain. Keeps well for over two days in an airtight container.

Chef's Note: These are great on the go snacks; spread with peanut butter for that great chocolate and peanut butter combo.

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