



Chocolate Chip Waffles

Add chocolate chips to our [Baking & Pancake Mix](#) to make a breakfast treat!

Ingredients

- 2 cups [Pamela's Baking & Pancake Mix](#)
- 3 TBSP brown sugar
- ½ tsp salt
- 10 oz. club soda (1 ¼ cups)
- 1 egg, large
- ¼ cup butter, melted
- 2 tsp vanilla
- ½ cup mini chocolate chips
- ¼ cup chopped toasted nuts (Optional)

Directions

Pre-heat waffle iron.

In a 2-cup measuring cup, mix together club soda, egg, vanilla and butter. In a medium bowl whisk together the Baking Mix, salt, and brown sugar. Slowly add the liquid to the dry mix. It will be a little lumpy. Mix chocolate chips and nuts (if using) into batter and bake right away in hot waffle iron.

Bake about 2 minutes per side with stove top waffle iron, until golden brown; or on medium-high setting with electric waffle iron, according to directions.

Serve immediately or keep warm in a 200° oven on a wire rack on a sheet pan. The waffles will stay warm and crisp. Waffles can be re-warmed in the oven on a rack.

Chef's Note: May be topped for a dessert, but they are delicious just plain, and can be held in the hand! Great for a lunch box treat.

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