



Belgian Chocolate Waffles

Ingredients

- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 5 tablespoons granulated sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 3/4 cups milk
- 6 tablespoons oil
- 1 teaspoon vanilla extract

Preheat waffle iron. Spray with non-stick cooking spray right before pouring batter inside.

In a large bowl, combine flour, cocoa powder, sugar, baking powder, and salt. Use the back of a spoon to create a well in the center. Set aside.

In a small bowl, stir together eggs and milk. Add oil and vanilla and stir to combine.

Pour wet ingredients into the well of the flour mixture and whisk until blended. Be careful not to overmix, as the batter should be lumpy.

Scoop the batter into the preheated waffle iron and cook until waffles are browned and slightly crispy. Repeat with the rest of the batter.

Top with sauce, fruit and/or whipped cream.