

A Recipe From *tikkido*

Chocolate Waffle Recipe

<https://tikkido.com/blog/scratch-chocolate-waffle-recipe>

Chocolate Waffles

- 2 eggs
- 1/4 cup (4 Tablespoons) butter, melted
- 1 1/2 cup milk
- 1 1/2 cup flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 2 ounces unsweetened baking chocolate, melted (or you can use semi-sweet chocolate chips instead)

Instructions:

1. Beat eggs, and combine in a bowl with the milk, melted butter, sugar, and vanilla. Add in dry ingredients (flour, baking powder, salt) and the melted chocolate, and whisk everything together.
2. Scoop a generous 1/2 cup of batter into a classic waffle iron (not a Belgian waffle iron), and let cook for 3-4 minutes, or until you stop seeing steam rise out of the sides of the waffle iron.

