Waffle Cookies

Ingredients

- 1/4 c Unsalted Butter
- 5 T Sugar
- 1 1/2 T Brown Sugar
- 2 T Egg (beaten)
- 3/8 t Vanilla Extract
- 1/8 t Almond Extract
- 3/4 c Flour (plus 2 tablespoons)
- 1/2 T Cornstarch
- 1/2 t Baking Powder
- 1/16 t Baking Soda
- 1/4 t Salt

Instructions

1. In a bowl of an electric mixer with paddle attachment, combine unsalted butter, sugar, and brown sugar and beat until well-combined and creamed (about 1-2 minutes on high speed).
2. Add egg, vanilla, and almond extracts and mix again until well-combined. Plug in the waffle iron so it begins warming up.
3. In a separate bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt. Gradually stir dry ingredients into wet with a spatula until completely combined.
4. Scoop approximately 2 Tablespoons of cookie dough and form into a ball. Flatten as evenly as possible.
5. Gently but firmly close the waffle iron and cook until cookie is golden brown, about 90 seconds. To

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remove the cookie, carefully tilt the waffle iron
onto a cooling rack. Repeat with remaining cookie
dough until all cookies have been cooked.
6.Serve cookies once they have cooled.