

Waffle Cookies

Ingredients

1/4 c Unsalted Butter
6 T Sugar
1 1/2 T Brown Sugar
1/2 Egg
3/8 t Vanilla 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
1/4 c Powdered Sugar
3/4 T Salted Butter (melted)
1 T Maple Syrup (plus 1 1/4 teaspoon)

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 and vanilla extract 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. Break into 3 or 4 even pieces and place them evenly in the waffle iron (be careful, the iron will be very hot, do not touch the actual iron!).

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5. Gently but firmly close the waffle iron and cook until cookie is golden brown (about 90 seconds).

To remove the cookie, carefully tilt the waffle iron onto a cooling rack. Repeat with remaining cookie dough until all cookies have been cooked.

6. Meanwhile, whisk together maple syrup and 3/4 tablespoon melted butter. Gradually add powdered sugar until completely combined. Drizzle glaze over cookies.