

Waffle Iron Cookies by Sandy Radtke

Ingredients:

4 sq Semi Sweet Chocolate
1 cup Butter
4 Lg Egg **
1½ cup Sugar
2 cups All Purpose Flour

** Egg Replacer 1 tbsp flaxseed meal + 3 tbsp water = 1 egg

Directions:

1. Melt Semi sweet chocolate and butter together.
2. Beat eggs (or egg replacer) and sugar together.
3. Add chocolate butter mixture to egg and sugar mix. Then stir in flour.
4. Grease waffle iron slightly with Pam Cooking Spray.
5. Set waffle iron at medium heat.
6. Drop from teaspoon, close iron and bake. Watch closely.
7. Take out when done.

Frosting:

1 ½ cups Sugar
1/3 cups Milk
7 tbsp Butter
½ cup Chocolate chips
1 tsp Vanilla

Directions:

1. Place all ingredients in pan together and mix.
2. Heat to boiling and boil 2 minutes.
3. Add Chocolate Chips and Vanilla.
4. Frost cookies.