## S'MORES Waffle

1/2 cup self-rising flour 3 tbsp. brown sugar 3/4 cup whole milk 1/4 cup vegetable oil 1 large egg Marshmallow fluff, optional Chocolate bar, optional

1 cup graham cracker crumbs

- 1. In medium bowl, mix all ingredients (except marshmallow fluff and chocolate bar) until batter is smooth.
- 2. Divide batter between Silicone Waffle Form and microwave on high power 2–3 minutes or until toothpick inserted in center comes out clean.
- 3. Let rest 1-2 minutes before inverting.
- 4. Cut each waffle in half and fill with a dollop of marshmallow fluff and a piece of chocolate bar or desired filling.

Nutritional Information (per serving): Calories: 360 Total Fat: 19g Saturated Fat: 3.5g Cholesterol: 50mg Sodium: 340mg Carbohydrates: 42g Fiber: 1g Sugar: 17g Protein: 6g Vitamin D: 4% Calcium: 10% Iron: 10% Potassium 4%



TO DEMO





Silicone Waffle Form



Silicone

Spatula



Measuring

Spoons





Measuring

Cups





Universal Series Chef Knife