

Chocolate Waffles



INGREDIENTS: For chocolate Waffle

- 3 squares unsweetened Chocolate
- 1 Cup Butter
- 4 Eggs
- 1 1/2 tsp. Sugar
- 2 Cups Flour
- 1/2 tsp. Salt
- 1 tsp. Vanilla
- 1 Cup Chopped Nuts

For Frosting

- 1 square unsweetened chocolate
- 1 Tbsp Butter
- 1/3 Cup Milk
- 1/2 Cup Sugar
- 1 1/2 - 2 Cups Powdered Sugar

INSTRUCTIONS: Waffle:

1. Melt Chocolate and butter. Beat Eggs, add Sugar and Mix.
2. Add to Chocolate Mixture. Add Flour, salt, vanilla, and nuts. Mix well.
3. Drop 1 small Tablespoon on each section of waffle iron, heated to medium. Bake 1-2 minutes.
4. Frost while warm.

Frosting:

5. Melt Chocolate, butter, and milk with white sugar.
6. Add powdered sugar and beat until smooth.