



## **Waffle Cookies**

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- 8 eggs
- 1 lb Butter or Margarine
- 1 Cup Packed Brown Sugar
- 2 Cups Granulated Sugar
- 1 tsp Vanilla
- 1/4 tsp salt
- 1 tsp Baking Soda
- about 9 Cups of flour

### **Directions**

Plug in Waffle Iron to preheat.

Melt Butter. Mix with the sugars until well blended.

Add eggs and vanilla, mix on medium speed for 2 minutes.

Add salt, baking soda, and enough flour to make dough stiff (about 9 cups give or take.)

It all depends on where you live and the humidity. I used 9 1/4 cups today in Florida!

Roll into walnut size balls and place in waffle iron about 2 minutes or until done. I used my handy cookie scoop! Much faster.

This is a great job for an older child! Because....It is time consuming.

This recipe make a ton of cookies. You can half all of the ingredients and they still turn out just as good!

For Dairy Free just use Dairy Free Margarine or Crisco instead of butter.