

Yield: 6 servings

Cinnamon Roll Waffles

Loaded with swirls of cinnamon sugar and dripping with glaze, these cinnamon rolls waffles would make any morning a little bit brighter.

Prep Time	Cook Time	Total Time
20 minutes	2 minutes	22 minutes

Ingredients

Waffles

- 2 1/2 cups flour
- 2 Tbsp sugar
- 1 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/4 cups buttermilk
- 3 Tbsp butter, melted

Filling

- 2/3 cup brown sugar
- 1 Tbsp cinnamon
- 1/8 tsp salt
- 2 Tbsp butter, melted

Icing

- 2/3 cup powdered sugar
- 2 tsp butter, melted
- 1/4 tsp almond extract (or vanilla)
- 2-3 tsp buttermilk (or milk)



Instructions

1. Whisk together flour, sugar, baking powder, soda, and salt in a large mixing bowl.
2. Mix together the buttermilk and melted butter, pour into the dry ingredients. Stir lightly till just combined. Dough will be sticky.
3. Generously flour your countertop, and roll or pat into a rectangle that is about 12" x 9".
4. Combine all the filling ingredients in a small bowl. Spread evenly over the dough.
5. Roll up lengthwise and pinch to seal the seam.
6. Cut into 2-3" slices, and place on a [hot waffle iron](#) that has been brushed with oil. Press down firmly for a few seconds.
7. Cook for about 2 minutes or till golden brown.
8. Whisk together the icing ingredients and drizzle over hot waffles.

Notes

These waffles do make a mess of your waffle iron, so I recommend using a waffle iron with removable plates for easier cleanup.

Nutrition Information: Yield: 6 Serving Size: 1

Amount Per Serving: Calories: 454 Total Fat: 12g Saturated Fat: 7g Trans Fat: 0g Unsaturated Fat: 4g
Cholesterol: 31mg Sodium: 647mg Carbohydrates: 80g Fiber: 2g Sugar: 39g Protein: 7g



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