



Cinnamon Roll Waffles

Transform your breakfast with these indulgent Cinnamon Roll Waffles—crispy on the outside, soft and fluffy on the inside, loaded with sweet cinnamon-brown sugar swirls. These showstopping waffles deliver all the cozy comfort of a freshly baked cinnamon roll in waffle form, topped with a luscious cream cheese glaze. Perfect for weekend brunches, special breakfasts, or whenever you need a touch of cinnamon-spiced magic on your plate.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 minutes	25 minutes	40 minutes	4 servings

INGREDIENTS

2 cups all-purpose flour	2 teaspoons baking powder
0.5 teaspoon salt	1.75 cups whole milk
2 large eggs	6 tablespoons unsalted butter
1 teaspoon vanilla extract	0.5 cup brown sugar
2.5 teaspoons ground cinnamon	4 ounces cream cheese
3 tablespoons butter	1.5 cups powdered sugar

INSTRUCTIONS

- 1

In a large mixing bowl, whisk together sifted flour, baking powder, salt, and 1 teaspoon of ground cinnamon. This ensures even distribution of the leavening agents and prevents lumps. Create a well in the center of the mixture and set aside.

- 2 In a small bowl, combine brown sugar with the remaining 1.5 teaspoons of ground cinnamon, stirring well to distribute the spice evenly throughout the sugar. Set this mixture aside—you'll use it to create the signature swirls in your waffles.
- 3 In a separate bowl, whisk together milk, egg yolks, melted butter, and vanilla extract until well combined and smooth. In another bowl, beat the egg whites until stiff peaks form—this is crucial for creating the fluffy texture these waffles are known for.
- 4 Pour the wet ingredient mixture into the well of the dry ingredients and stir gently with a spatula until just combined—don't overmix, as some lumps are desirable. Gently fold the beaten egg whites into the batter using a spatula, folding in three additions to maintain the airiness.
- 5 Preheat your waffle iron according to manufacturer instructions until it's hot and ready. Lightly grease the waffle iron with butter or cooking spray. Pour approximately 0.75 cup of batter into the center, then sprinkle about 1 tablespoon of the cinnamon-brown sugar mixture over the batter. Add another thin layer of batter on top to seal in the filling, then close the lid.
- 6 Allow each waffle to cook for 4-5 minutes, or until the waffle iron stops steaming and the exterior is deep golden brown. The longer cooking time ensures crispy edges while the interior stays moist and tender. Remove the waffle carefully with a fork and place on a wire rack to keep the bottom crispy.
- 7 While waffles cook, make the glaze by beating softened cream cheese and butter together until smooth and creamy. Gradually add sifted powdered sugar, beating until the mixture reaches a pourable consistency. Add 1-2 tablespoons of milk if needed to achieve the desired drizzling consistency.
- 8 Arrange cooked waffles on serving plates and generously drizzle with the warm cream cheese glaze. The glaze will set slightly as it cools. Serve immediately while waffles are still warm and crispy, with additional toppings of choice such as whipped cream, fresh berries, or extra cinnamon.



Chef's Notes

The secret to truly exceptional Cinnamon Roll Waffles lies in separating your eggs—the beaten egg whites create steam that makes these waffles incredibly fluffy and light. Don't rush the cooking process; allowing each waffle to fully cook until golden ensures the exterior becomes crispy while the interior remains tender. The layering technique of placing the cinnamon-brown sugar filling between two thin layers of batter is crucial—it prevents the filling from leaking while distributing it evenly throughout. Finally, timing is everything; serve these waffles immediately while they're still warm and crispy, as they lose their crispiness quickly.

NUTRITION PER SERVING

Calories: **485 kcal** Protein: **9 g** Carbs: **68 g** Fat: **18 g**

