



# Double Espresso Waffles

**20**  
minutes  
or less

**V**  
option

## INGREDIENTS

2 cups Hy-Vee complete pancake and waffle mix  
1 ½ cups water  
⅓ cup Hy-Vee vegetable oil  
1 tbsp instant espresso powder  
1 tbsp Hy-Vee brown sugar, packed  
½ tsp Hy-Vee salt  
1 cup Hy-Vee heavy whipping cream  
3 tbsp Hy-Vee powdered sugar  
2 tbsp instant espresso powder, plus additional for garnish  
1 tbsp Hy-Vee vanilla extract

## PREPARATION

- 1** Preheat a waffle maker to medium heat according to manufacturer's directions. Mix together pancake and waffle mix, water, vegetable oil, espresso powder, brown sugar, and salt in a medium bowl until smooth. Let stand 5 minutes. Cook in preheated waffle maker according to manufacturer's directions.
- 2** For Espresso Whipped Cream, beat together heavy whipping cream, powdered sugar, 2 tablespoons instant espresso powder, and vanilla extract in a large bowl until stiff peaks form. Cover and refrigerate until ready to serve.
- 3** To serve, top waffles with Espresso Whipped Cream and garnish with additional instant espresso powder, if desired.

## NUTRITION FACTS

Calories: 670  
Total Fat: 44g  
Saturated Fat: 17g  
Trans Fat: .5g  
Cholesterol: 85mg

Sodium: 1270mg  
Carbohydrates: 63g  
Sugar: 16g  
Protein: 8g