



# Cinnamon Roll 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 Hy-Vee ground cinnamon  
½ tsp Hy-Vee salt  
1 (8-oz.) pkg. Hy-Vee cream cheese, softened  
¼ cup Hy-Vee unsalted butter, softened  
2 tbsp Hy-Vee sour cream  
1 tbsp Hy-Vee vanilla extract  
1 tbsp Hy-Vee ground cinnamon  
½ tsp Hy-Vee salt  
4 cups Hy-Vee powdered sugar  
Hy-Vee caramel-flavored syrup, for garnish

## PREPARATION

- 1** Preheat a waffle maker to medium heat according to manufacturer's directions. Mix together pancake and waffle mix, water, vegetable oil, cinnamon, and salt in a medium bowl until smooth. Let stand 5 minutes. Cook in preheated waffle maker according to manufacturer's directions.
- 2** For frosting, beat cream cheese, butter, sour cream, vanilla, cinnamon, and salt together in a large bowl. Beat in powdered sugar. Cover until ready to serve.
- 3** Serve warm waffles topped with frosting and garnished with caramel-flavored syrup, if desired.

## NUTRITION FACTS

Calories: 590  
Total Fat: 27g  
Saturated Fat: 11g  
Trans Fat: .5g  
Cholesterol: 55mg

Sodium: 690mg  
Carbohydrates: 85g  
Fiber: 2g  
Sugar: 64g  
Protein: 5g