



## [Apple Cinnamon Waffles Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 20 Minutes  
Cook Time: 10 Minutes  
Total Time: 30 Minutes

### **Apple Cinnamon Waffles Ingredients**

- 8 Pillsbury Cinnamon Rolls Dough (1 tube)
- 1 large Apple (or 2 medium apples)
- 2 TBSP Butter
- 2 TBSP Brown Sugar
- 1 tsp Cinnamon
- ¼ cup Maple Syrup

### **Apple Cinnamon Waffles Directions:**

- Heat your waffle iron according to your waffle iron directions.
  - Wash, peel and core your apple. Chop into bite sized pieces; set aside.
  - Open your can of cinnamon roll dough.
  - Take apart the disks of dough and flatten each one slightly with a rolling pin or with the palm of your hand.
  - Place the disc of flattened cinnamon dough on the waffle iron when the waffle iron is heated and cook for approximately 4 -5 minutes or until they are golden brown.
  - While the waffles are cooking, in a pot, melt together the butter, brown sugar and cinnamon; add the maple syrup and combine well.
  - Add the chopped apples to the cinnamon mixture in the pot; sauté until tender.
  - Plate the waffles (2 per serving) and top with the apple cinnamon mixture.
  - Pair with fresh fruit, ice cream or a dollop of whipped cream; serve.
- Makes 4 servings Apple Cinnamon Waffles