



Mrs. Wilkerson's TOP SECRET Stroopwafel Recipe:

Ingredients

For the Yummy Goopy Inside

¼ cup water
1 cup granulated sugar
6 Tablespoons unsalted butter, cut up
½ cup heavy cream

For the Crispy Waffle Outside

2 cups flour
1 Tablespoon baking powder
pinch of salt
3 eggs
¾ cup sugar
⅓ cup butter, melted
The secret ingredient (2 teaspoons ground cinnamon mixed with 1 teaspoon of nutmeg and two tablespoons of lemon zest)

Instructions

For the caramel sauce, heat the sugar and water in a medium saucepan over medium heat and stir until the sugar has melted. Stop stirring and watch the sugar boil until it starts to turn golden brown. This should take just a few minutes. Don't let it go too long or it will burn. Then remove from the heat and quickly whisk in the cream. Return the saucepan to low heat and continue to whisk until completely smooth. Add the butter and continue to stir until melted. Allow to cool completely before spreading on cookies.

For the waffle, preheat your waffle/pizzelle iron. Put the flour, baking powder and secret ingredients (cinnamon, nutmeg, lemon zest) into a mixing bowl. Add the salt and whisk well to combine, set aside. In a bowl beat eggs for about 3 minutes until thick. Gradually beat in sugar, then the melted butter. Add the flour mixture in gradually, mixing on low in between each until combined. Place a rounded tablespoon of batter into the center of each pizzelle form. You may want to position the batter a little towards the back of the form if you find that it pushes the batter up when you close the lid. Close and keep checking until the cookie is golden brown. Move the finished cookies onto a cooling rack. Once all of the cookies are done and cooled spread a thin layer of caramel on one and top with another. Store the cookies in an airtight container in the refrigerator.