



Mocha Waffle Sticks

Prep time	Cook Time	Servings
5 mins	5 mins	12 waffle sticks



Product used: 3in1 Treat Baker

Makes: 12 waffle sticks

Ingredients

- 3/4 cup Bisquick® Baking Mix
- 1/2 cup sugar
- 1/4 cup cocoa, unsweetened
- 1 large egg
- 1 tablespoons vegetable oil
- 1/2 cup strong brewed coffee



Preparation

1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug Treat Baker into a 120V AC electrical outlet to preheat.
2. **Prepare Waffle Sticks:** Whisk baking mix, sugar and cocoa together in a medium mixing bowl. Make a small well in the center of the dry ingredients.
3. Break an egg into a small bowl and whip lightly. Add egg plus oil and coffee to the well.
4. Whisk until batter is just combined. Batter should be thick and creamy, like pudding. Add coffee to thin if needed.
5. When the blue READY light illuminates, add 2 tablespoons batter into each waffle stick mold.
6. Bake for 5 minutes until waffles sticks are golden and crisp.