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Dessert Title: Alex's Red Velvet Chocolate Chip Waffle Ice Cream Sandwiches

Dessert Ingredients:

Red Velvet Waffle Batter

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons of cocoa powder
- 1 1/2 cups granulated sugar
- 1/2 tablespoon of salt
- 2 eggs
- 1 1/2 cups canola or vegetable oil
- 1 teaspoon distilled white vinegar
- 4 tablespoons of red food coloring
- 1 teaspoon vanilla flavoring
- 2 cups of buttermilk
- 1 cup of white chocolate chips
- 1 cup of milk chocolate chips

White Chocolate Cream Cheese Glaze

- 6 ounces cream cheese, at room temperature
- 6 tablespoons unsalted butter, softened
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1/2 cup whole milk
- 1 cup of melted white chocolate

Vanilla and/or Chocolate Ice Cream

Dessert Instructions:

For Red Velvet Waffle Batter

Sift flour, baking soda and coco together.

Beat sugar and eggs together in a large bowl.

In a separate bowl mix together oil, vinegar, food coloring, and vanilla.

Add to the bowl of eggs and sugar and beat until combined.

Add the flour mixture and the buttermilk to the wet mixture by alternating the buttermilk and dry ingredients.

!Always start with the flour and end with the flour.!

Making The Waffles

Heat a waffle iron.

Spray the waffle iron with nonstick cooking spray.

Pour about 1 cup of the waffle batter onto the waffle irons.

Add a mixture of white and milk chocolate chip morsels.

Close the iron and cook until the waffle is deep red and crisp on the outside, about 3 minutes.

For The Glaze

Whip the cream cheese and butter together in a large bowl until smooth and fluffy.

Gradually whisk in the confectioners' sugar

Then add the vanilla add the milk and whisk until the glaze is smooth.

Lastly, add the white chocolate until completely smooth

Glaze needs to be kept at room temperature.

Make The Sandwich!!

Cut waffle into fours.

Take two pieces of the waffles add ice cream to the center of one and then top with the other waffle.

Waffle sandwich can be dipped in glaze or glaze can be drizzled on top.