



FIVE BUCKS + a Queen
A GIRLY *BOY MOM BLOG

Keto Chocolate Chip CHAFFLES

RECIPE:

WHAT YOU'LL NEED...

- Waffle Iron
- Blender or Food Processor

INGREDIENTS...

- 1 Cup Shredded Mozzarella Cheese
- 1 oz Cream Cheese (Softened by microwaving for 10 seconds)
- 1 Egg
- 1 tsp Vanilla Extract
- 1 Tbsp No Sugar Added Chocolate Chips

INSTRUCTIONS...

1. Begin heating your waffle iron.
2. Add all of your ingredients into a blender/food processor.
3. Blend until it turns into a waffle/pancake batter consistency, scraping down the sides of the blender as needed. Also if needed, add a tiny bit of Unsweetened Almond Milk.
4. Add batter to a small bowl and stir in Chocolate Chips.
5. Add a couple spoonfuls of the batter to a waffle iron that has been sprayed with a coconut or avocado oil cooking spray.
6. Close waffle iron and cook for 5 minutes.