

Easy Chaffles

Makes 2-4 chaffles

Ingredients:

- 1 Eggs
- 1 c. Cheese -any shredded cheese will work

Directions:

Simply mix your egg and cheese together to make the batter.

Get your pan, or waffle maker, ready and lightly grease.

We have some egg forms but you can use a open canning ring, or biscuit cutter to hold the mixture in place.

Pour $\frac{1}{4}$ - $\frac{1}{2}$ of your batter into the form and let cook until the top is no longer runny. Flip and cook until the other side is done. *If using a waffle maker then you won't need to flip them.*

It doesn't take long to cook them so keep an eye on them. *(Maybe 3-4 minutes in total.)*

These can be used in place of bread for sandwiches, or eaten just as they are. You can play with flavor variations too!