CHRISTMAS TREE WAFFLES

INGREDIENTS

2 cups all-purpose flour
2 tablespoon white sugar
1 tablespoon baking powder
1teaspoon salt
1 3/4 cups milk
1/3 cup vegetable oil
2 eggs
1/2 teaspoon vanilla extract
Pretzel sticks (for tree trunk)
Coconut flakes dyed green or green sprinkles (for needles)
Small candy (for ornaments)
Vegetable oil spray

DIRECTIONS

Preheat waffle iron. Combine flour, sugar, baking powder and salt. In another bowl stir together milk, oil and eggs, vanilla and green food coloring (add more for a darker green color. You may need to add more once all the ingredients are combined.). Gradually add milk mixture to the dry ingredients. Stir until just blended.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown.

To create tree: First, cut the waffle into fourths. Second, sprinkle coconut flakes/sprinkles (needles) on the waffle. Next add small pieces of candy (ornaments) to the waffle. Last put the pretzel (trunk) beneath the waffle.