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Easy & Out-of-the-Box Waffle Recipe Ideas

These creative waffle recipes will give you five reasons to pause on the pancakes and choose waffles instead.

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Serving up sweet or savory waffles is an easy way to instantly make any morning (or early afternoon) special. Whether it's the fun of using the [waffle maker](#) that you love, trying out new [waffle mix](#) flavors or the final result—nooks and crannies filled with butter and syrup—these recipes will give you five reasons to pause on the pancakes and choose waffles instead.

Cinnamon Roll Waffles

[*Pillsbury Cinnamon Roll Waffles with Cream Cheese Glaze*](#)

Waffles or cinnamon rolls? Meet the clever cooking hack that makes it so you don't have to choose. This waffle is actually made from refrigerated cinnamon rolls, cooked in a waffle maker, and topped with a cream cheese glaze. File this recipe under “Easy but impressive-looking.”

Get the recipe: [Cinnamon Roll Waffles with Cream Cheese Glaze](#)

Savory Cheese Waffle

[*Pioneer Woman Savory Cheese Waffle*](#)

Savory breakfast eaters need not be left behind when you make waffles—just make savory ones. Adding cheese to the batter

makes a rich and hearty waffle. The bits of cheese that touch the waffle iron will get crispy (trust us, cheese lovers love this). This recipe uses Irish cheddar but any hard cheese will work. What about the syrup? With a savory waffle, you could still top with maple syrup to get the sweet/savory combination. But for a fun twist, try using hot honey or a garlic hot sauce to play up the savory deliciousness even more.

[Get the recipe: Savory Waffle](#)

German Chocolate Waffles

[Duncan Hines German Chocolate Waffles](#)

Chocolate waffles? Yes, please. Using a German chocolate cake mix and Belgian waffle maker (to get the deep pockets) are your passport to fluffy, chocolatey morning goodness. Top with chocolate syrup or a fruit syrup—use cherry if you really want to play up the German Chocolate cake angle. And don't forget the whipped cream.

[Get the recipe: German Chocolate Waffles](#)

Pumpkin Waffles

[Splenda Pumpkin Waffles](#)

It's time to free pumpkin from fall and winter. And this delicious pumpkin-spice waffle is one more reason to enjoy the flavor year round. Using canned pumpkin, buttermilk and sugar substitute, this waffle recipe delivers an amazing waffle wow with a little less sweetness.

[Get the recipe: Pumpkin Waffles](#)

[Savory and Fun Waffle Toppings](#)

Sausage and Egg Waffle Tacos

[Conagra Sausage and Egg Waffle Taco](#)

No disrespect to actual tortilla tacos, but this waffle breakfast taco is all things folded and fabulous. Use frozen waffles as the “taco shell” for whatever filling you’d normally have on the plate next to them. This recipe uses scrambled eggs and breakfast sausage but you could add other breakfast staples like hash browns or beans.

[Get the recipe: Sausage and Egg Waffle Tacos](#)

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