



## Chicken in a Waffle

Oscar · 28/09/2024



### Prep Time

40 mins

### Difficult

Medium

### Servings

6

### Description

Baked chicken nuggets are coated in savory waffle batter and cooked until crisp and golden in a waffle iron Dip in barbeque sauce or maple syrup and gobble them up

### Ingredients

- - 24 frozen chicken nuggets - cooking spray - 1 ¼ cups all-purpose flour - ¼ cup cornmeal - 1 ½ teaspoons white sugar - 1 ½ teaspoons baking powder - 1 teaspoon salt - ¾ teaspoon baking soda - ½ teaspoon ground black pepper - ¼ teaspoon cayenne pepper - 1 ¾ cups buttermilk - ? cup vegetable oil - 2 eggs
- beaten

### Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Spread chicken nuggets out on a baking sheet. Bake nuggets in the preheated oven until hot and crispy
2. 11 to 13 minutes. Preheat a waffle iron according to manufacturer's instructions and lightly coat with cooking spray. Whisk flour
3. cornmeal
4. sugar
5. baking powder
6. salt
7. baking soda
8. black pepper
9. and cayenne pepper together in a bowl. Whisk buttermilk
10. oil
11. and eggs together in another bowl. Pour buttermilk mixture into flour mixture and stir until batter is just-combined. Place 1 chicken nugget in the center of each waffle section on the waffle iron. Cover each nugget with about 1 tablespoon of batter
12. close the waffle iron
13. and cook until golden and crisp
14. about 4 minutes. Repeat with remaining nuggets and batter.