

# Christmas Morning MICKEY WAFFLE BOARD

#DisneyCreators at Home



## Ingredients I chose:

- Various fruits, cut and washed (strawberries, blueberries, raspberries)
- Various chocolate chips (white, milk, dark)
- Caramel chips
- Mini marshmallows
- Sprinkles
- Various chopped nuts (peanuts, walnuts, pecans)
- Caramel syrup
- Whipped topping
- Crushed peppermint
- Powdered sugar
- Strawberry jam

## Other Ingredient Ideas:

Sliced bananas, peanut butter, chocolate syrup, maple syrup, coffee chips, cherries, cinnamon

## Other Items Needed:

- Mickey Mouse 90th Anniversary Double flip waffle maker (from shopDisney)
- Toothpicks
- Waffle batter of your choosing
- Large platter, two small plates

*Note: As a reminder while creating this craft, please supervise children who are helping or nearby.*

## Instructions:

### STEP 1

Make waffles.

### STEP 2

Line the outside edges and direct center of your platter with waffles.

### STEP 3

Using toppings, fill in the space between with all of your goodies! I chose to pinwheel them out in straight lined wedges. Get creative! You can group your items together however you'd like. If you'd like to do it this way, here's a tip: put down your heavier items first and use your fingers to straighten the lines. Then fill the gaps with lighter items like sprinkles and chopped nuts.

### STEP 4

Add your two ear plates! I chose to put jam, whipped cream, powdered sugar, and strawberries on mine. Other ideas: butter pats, cinnamon, peanut butter, sliced bananas.

### STEP 5

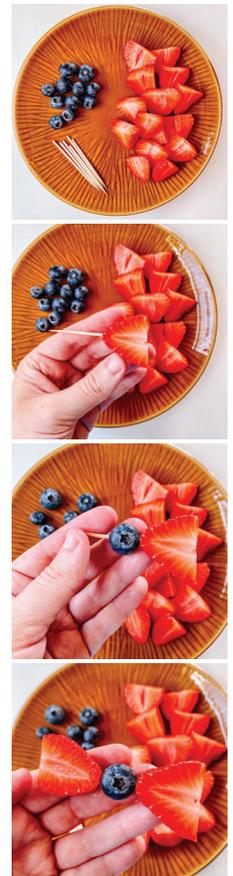
I added my syrup in a small pourer on the side for easy access.

### STEP 6

Make your Minnie bows! Just take a toothpick and skewer it through 2 thick strawberry slices and 1 blueberry. Make sure to keep your strawberry slices thick!

### STEP 7

Place bows on waffles as desired. Now it's time to grab those waffles, scoop on toppings, and enjoy!



**TIP:** Prepare as many of your items as you can the night before! Waffle batter can be made and stored in the fridge, ready to pour. Wash berries, cut and prepare and store in bags in fridge. Open and prep any additional ingredients so your morning board prep will go faster! I love that so much of this prep can be done the night before!