



Mini Grilled Cheese Waffles

Ingredients Needed for Mini Grilled Cheese Waffles

- 12 slices of Aunt Millie's Country Buttermilk Bread
- 1½ cups shredded cheddar cheese
- 4 tablespoons butter, softened
- cooking spray

Directions for Mini Grilled Cheese Waffles

1. Preheat your waffle iron and lightly coat it with cooking spray.

While the waffle iron is preheating, butter one side of each bread slice.

2. Place cheese between two slices of bread, buttered sides facing out. Cut each sandwich into quarters, creating mini squares.

3. Place one or two mini sandwiches at a time into the waffle iron. Press down gently and cook for 2–4 minutes or until golden and crisp.

4. Repeat until all mini sandwiches are waffle-fied.

5. Serve hot, optionally with tomato soup or your favorite dipping sauces.

