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## Treat Time

## Chocolate Waffle Wisdom Cookies

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**Prep Time:** 10 minutes  
**Bake Time:** 2-3 minutes



**Ingredients:** 1/2 c. butter  
3/4 c. sugar  
2 eggs  
1 tsp. vanilla  
1 1/4 c. flour  
1 tsp. baking powder  
6 tbsp. cocoa  
1/2 tsp. salt  
1/2 c. powdered sugar  
1/2 c. baking soda  
Mesh sieve

**Instructions:** Cream butter, sugar, eggs and vanilla together. Mix in flour, baking powder, cocoa and salt. Beat until well mixed. Heat waffle iron for about 5 minutes. Coat waffle iron with cooking spray each time you bake a new batch of cookies to prevent sticking. Drop a heaping teaspoon of dough onto each section of waffle iron. Do not spread out the dough. Close waffle iron and bake for 2-3 minutes.

Treat Time: Ask each child to use wisdom in deciding which white powder to have sprinkled on their waffle cookie. Encourage some children to gain knowledge by tasting the substances to determine which to use. Prompt others to choose the powdered sugar by having father whisper in their ear which one they should choose. While you eat your cookies discuss how wisdom can come from gaining knowledge and from trusting the promptings of the Spirit.