

## Waffle Tubes

2 1/2 cups water  
1/2 cups vegetable oil  
1/4 cups heavy cream  
3/4 cups sugar  
1 3/4 cups AP flour



### Filling:

1 can Dulce de leche (store bought or homemade: place 1 un-opened can of sweet condensed milk in a pan making sure it's fully covered in water, boil for 3-4 hours, making sure the can stays fully under water all the time. Take the can out and let it cool before opening/using it)

1 stick butter

- ✦ Put all ingredients (in the order they are listed above) in the food mixer and mix until the batter is smooth and you don't see any lumps
- ✦ Bake the waffles according to your waffle maker instructions... pouring 1 Tbsp in the middle of the waffle maker
- ✦ Use cotton gloves to protect your fingers when you roll up the waffles into tubes
- ✦ Use a pasty tip (Wilton 230) to fill your tubes with filling: mix Dulce de leche with butter until there are no lumps and filling is smooth. You can dip tube ends in shopped nuts or chocolate