Chocolate Waffles

1 1/2 cups milk

4 Tablespoons butter

1/4 cup honey

1 1/3 cups all-purpose flour

2/3 cup almond flour

1 1/2 tsp yeast

1 tsp salt

2 Tablespoons cocoa powder

2 eggs

2 teaspoons vanilla

Warm butter, milk and honey to warm, but not hot.

Stir in flour, almond flour, yeast, salt, and cocoa powder.

Whisk together eggs and vanilla.

Stir into batter.

Cover and refrigerate batter 12-24 hours.

Lightly grease waffle iron.

Spoon batter into hot iron and cook until crispy.