

Pumpkin Spice Waffles

Tender spicy pumpkin waffles, perfect with hot maple syrup

Yield:

4 servings

Ingredients:

1 cup pumpkin puree
1 1/4 cups buttermilk*
1 egg
1/4 cup (4 tablespoons) melted butter
1 3/4 cups flour
1 tablespoon baking powder
1/4 teaspoon salt
1/4 cup sugar
1 teaspoon ground cinnamon
1/8 teaspoon ground ginger
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg

Maple syrup, brown sugar syrup, whipped cream, or powdered sugar, for serving Instructions:

1. In a medium mixing bowl, combine the pumpkin puree, buttermilk, egg, and melted butter. Stir to combine.
2. In a large mixing bowl, whisk together the remaining (dry) ingredients. Add wet ingredients to dry and stir just until moistened.
3. Preheat waffle iron. Spray hot waffle iron with oil or non-stick cooking spray, spoon batter onto iron, and cook until done. On my Belgian waffle maker, these waffles take about 5 minutes to cook fully. The outsides will be browned. I like to set a timer so I don't have to keep guessing and checking to see if they're done yet!

Serve waffles hot with maple syrup, brown sugar syrup, and/or whipped cream and powdered sugar.



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This recipe is from Tammy's Recipes.