Pumpkin Waffles

by Sydney Halle

Golden, fluffy pumpkin waffles packed with warm pumpkin spice flavor — an easy fall breakfast the whole family will love.

SERVES	PREP	COOK	TOTAL
4 waffles	10 minutes	15 minutes	25 minutes

Ingredients

- 2 large eggs
- 3/4 cup milk
- 1/4 cup melted butter
- 1/2 cup pumpkin puree
- 1 1/2 teaspoons vanilla
- 1 cup all-purpose flour
- 1 tablespoon baking powder
- 1 1/2 teaspoons sugar
- 1/4 teaspoon salt
- 1 1/2 teaspoons pumpkin pie spice mix (or 1 teaspoon cinnamon + 1/2 teaspoon nutmeg)
- Optional for serving: butter, maple syrup, powdered sugar, whipped cream, chopped pecans

Method

1. Preheat your waffle iron.
2. In a large mixing bowl, beat the eggs, then stir in milk, melted butter, pumpkin puree, and vanilla until smooth.

3. Add the flour, baking powder, sugar, salt, and pumpkin pie spice. Stir until just mixed — some small lumps are fine. Do not overmix.
4. Spray the waffle iron with nonstick cooking spray. Pour batter onto the hot waffle iron and use the back of a spoon to spread it evenly over the surface.
5. Cook until crisp and browned. Serve with toppings of your choice. Enjoy!

Notes

Source: kimscravings.com. Make your own pumpkin pie spice: 1 tsp cinnamon + 1/2 tsp nutmeg + 1/4 tsp ginger + 1/4 tsp allspice + pinch of cloves.