

Gingerbread Waffles

Ingredients

1 c Flour
3/4 t Ground Cinnamon
1 T Ground Ginger
1/8 t Ground Cloves
1/8 t Ground Nutmeg
1 1/2 t Baking Powder
1/2 t Baking Soda
1/4 t Salt
1/2 c Buttermilk
1/2 c Molasses
1/2 c Dark Brown Sugar
1/4 c Sugar
3 T Butter (melted)
1 Egg
1 T Powdered Sugar

Instructions

1. In a large bowl, whisk together the flour, cinnamon, ginger, cloves, nutmeg, baking powder, baking soda and salt.

2. In a medium bowl, whisk together the buttermilk, molasses, sugars, egg and butter until combined. The butter will likely firm up and make little white splotches throughout; this is a-okay. Pour the wet into the dry ingredients and stir until just combined.

3. Heat waffle iron to a middle heat. Either brush waffle iron with melted butter or spray it lightly with a nonstick cooking spray. Ladle batter into waffle iron until they're about 3/4 filled out. Cook according to manufacturer's directions.

4. Open waffle iron. Wait about 30 seconds, giving them a chance to steam off a little. With tongs in

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one hand and a small spatula in the other, gently, carefully lift corners of each waffle section enough to slide the spatula underneath, then lift and slide some more until you can get the section out. These waffles are very sticky and eager to tear. Spread them on a tray in a single layer to let cool slightly; within 1 minute, they should be crisp to the touch and easier to lift. Repeat with remaining batter. Try not to stack waffles – even though they’re firm, they will stick.

5. Serve immediately, dusted with powdered sugar.