

# Apple Cinnamon Waffles

## Ingredients

---

1 c Flour  
1/2 t Salt  
1 t Cinnamon  
1/2 t Ground Ginger  
1/4 t Ground Nutmeg  
2 t Baking Powder  
2 T Dark Brown Sugar  
2 Eggs  
1 c Milk  
4 T Unsalted Butter (melted)  
1 Apple (peeled and grated)

## Instructions

---

1. In a large bowl, whisk flour, salt, cinnamon, ginger, nutmeg, baking powder, and brown sugar to combine. Preheat the waffle iron.
2. In a smaller bowl, whisk together the eggs, milk and butter. Make a well in the dry ingredients, and mix in the eggs, milk and butter mixture until just combined. Fold in the apples.
3. Spray the waffle iron lightly with cooking spray. Scoop enough to fill the well of the waffle iron and cook for about 4 minutes. Remove from the waffle iron and serve immediately.