

Yeasted Pumpkin Waffles

Ingredients

1/2 c Warm Water
2 1/4 t Yeast
2 1/2 c Flour
1/3 c Brown Sugar
1/4 c Sugar
1/2 t Salt
2 t Cinnamon
1 t Ground Ginger
1/4 t Nutmeg
1/4 t Cloves
2 c Milk
1 c Pumpkin Puree
6 T Unsalted Butter (melted)
4 Eggs
1/4 t Baking Powder

Instructions

1. Combine water and yeast in a small bowl, stirring to combine. Let sit for 15 minutes.
2. Meanwhile, whisk together flour, sugar, brown sugar, salt, cinnamon, ground ginger, nutmeg, and clove in a large bowl. Whisk the milk into the dry ingredients followed by the yeast (with water), pumpkin and melted butter.
3. Cover the bowl with plastic wrap. Let the batter rise on the counter.
4. The next morning, uncover the bowl, and add the eggs and baking powder to batter then whisk until smooth. Preheat a waffle iron and lightly coat the plates with nonstick spray. Scoop batter into the waffle iron, and cook until golden brown about 4 minutes.
5. To serve sprinkle waffles with crystallized

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ginger and chopped walnuts, and maple syrup. If making waffles for a crowd, prepare in batches and keep waffles warm in a 250Â°F oven until ready to serve.