

Apple Fritter Waffles

Ingredients

1 c Flour
1/4 c Sugar
1 t Baking Powder
1/2 t Baking Soda
1/2 t Cinnamon
0 pn Salt
1/2 c Buttermilk (room temperature)
1 Egg (room temperature)
3 T Butter
1/2 t Vanilla Extract
1 Apple (diced)
1 T Brown Sugar
1/2 c Powdered Sugar
1 T Milk
1/4 t Nutmeg

Instructions

1. In a small pan on medium heat cook apple with 1 tablespoon butter, brown sugar, nutmeg, and cinnamon for 7 minutes. Let cool completely before use.
2. Whisk together flour, baking powder, baking soda, and salt in a small bowl. Set aside.
3. In a medium bowl whisk together sugar, buttermilk, egg, and 2 tablespoons melted butter.
4. Add dry ingredients to wet and gently whisk until incorporated. Fold in apple mixture to the batter. In a small bowl combine powdered sugar, milk, and vanilla. Set aside.
5. Cook waffles on a waffle iron for 3-4 minutes. Dip or drizzle glaze on top of waffles. Enjoy!