

# Pumpkin Waffles

## Ingredients

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- 1/3 c Brown Sugar
- 3 T Cornstarch
- 1 1/4 c Flour
- 1 1/2 t Baking Powder
- 1/2 t Salt
- 2 t Ground Cinnamon
- 2 t Ground Ginger
- 1/4 t Ground Cloves
- 1/2 t Ground Nutmeg
- 2 Eggs
- 1 c Milk
- 1 c Pumpkin Puree
- 4 T Butter (melted and warm)

## Instructions

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1. Lightly oil the waffle iron with vegetable oil, and set it to the desired temperature.
2. Combine brown sugar and cornstarch in a large bowl. Whisk together to break apart the cornstarch. Add the remaining dry ingredients, and whisk to blend.
3. Separate eggs: yolks go in a medium sized bowl and whites get set aside in a smaller bowl.
4. Add pumpkin and milk to the egg yolks. Whisk to blend and set aside.
5. Whip egg whites with a hand mixer on high until stiff peaks form " about 1 1/2 " 2 minutes. Set aside.
6. Pour melted butter into the yolk/milk/pumpkin mixture. As you pour, whisk to combine.
7. Add the pumpkin mixture to the dry ingredients,

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and mix them together until just combined. A little lumpiness is fine. That will smooth out when the egg whites are added.

8. Slide the whipped egg whites out of the bowl and onto the mixture you just prepared. Gently fold them in until no white bits are obvious.

9. Once the waffle iron is heated, you're ready to pour the batter.