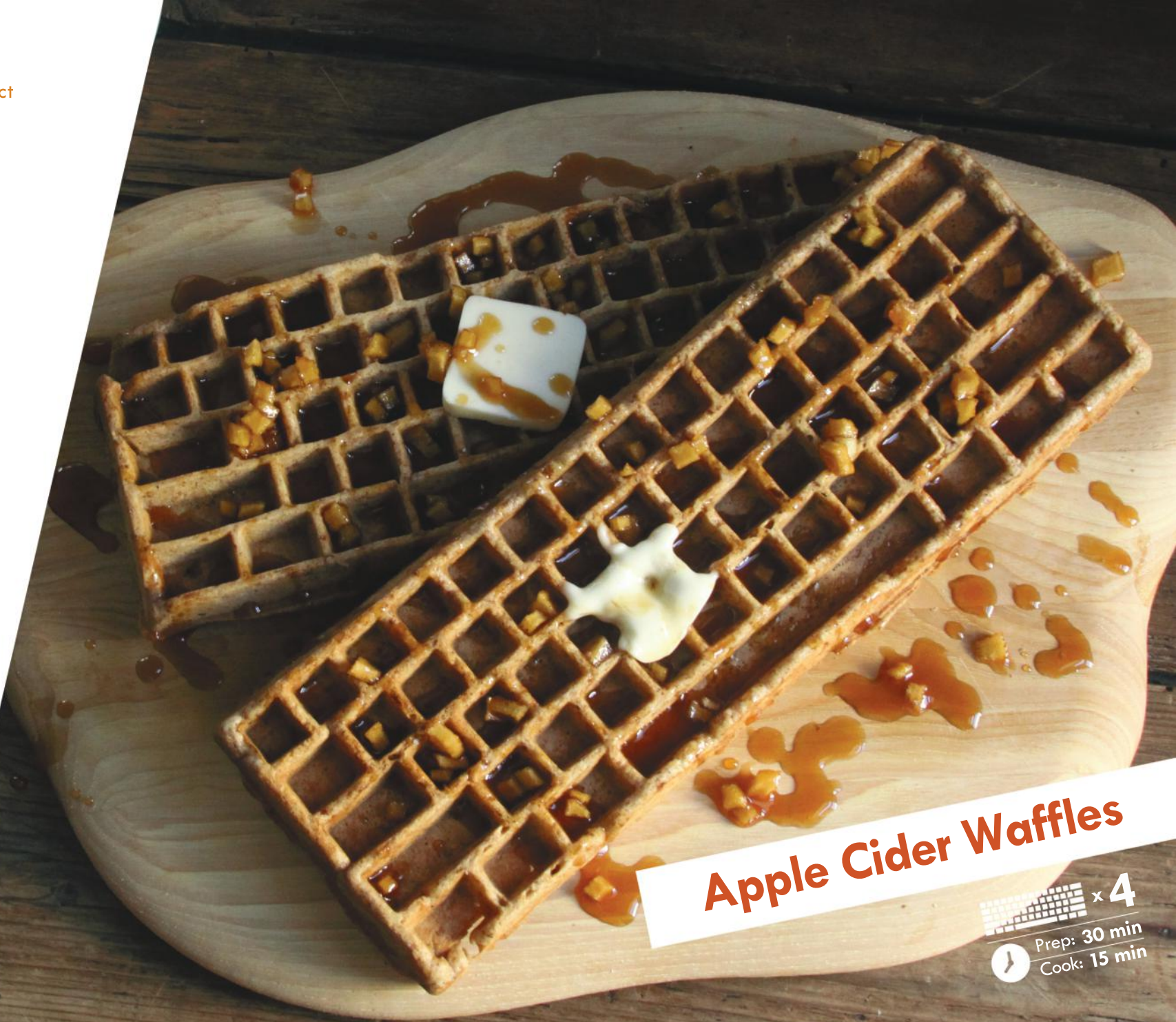


Ingredients

2 c. all purpose flour	½ tsp. vanilla extract
2 Tbsp. brown sugar	¼ c. butter
1 tsp. table salt	2 c. apple cider, reduced to 1 cup
½ c. buttermilk	4 tsp. cinnamon
½ tsp. baking soda	1 tsp. nutmeg
½ c. sour cream	½ tsp. cloves
2 eggs	

Instructions

1. In a small sauce pan bring the apple cider up to a boil, then reduce heat and simmer until apple cider is reduced to 1 cup (about 20 mins). Once reduced set aside to cool.
2. In a skillet brown the butter, stirring occasionally until it is fragrant.
3. Add cinnamon, nutmeg, and cloves to the butter. Remove butter from heat and set aside to cool.
4. Pre-heat the KWI on med-high.
5. In a large bowl whisk together flour, sugar, salt, and baking soda.
6. In a small bowl whisk together buttermilk, sour cream, eggs, vanilla, butter and spice mixture, and apple cider.
7. Add the wet mixture to the dry mixture and mix until just combined.
8. Pour batter and cook following KWI instructions.



Apple Cider Waffles

