



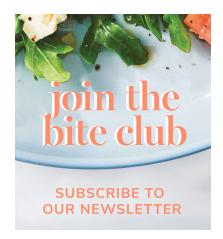
spiced pumpkin waffles

Forget midnight-it's usually 11 o'clock (in the morning) when I turn into a pumpkin. Thanks to my fairy godsister, these light and fluffy Spiced Pumpkin Waffles fill my mornings with magic. With a bibbidi-bobbidi-boo, Lisa has transformed the flavors of pumpkin pie into quick and easy waffles, a sweet and spicy mix of pumpkin, cinnamon, ginger and nutmeg. The writing is on the plate-these wondrous waffles, topped with a fluffy cloud of whipped cream, are spellbinding.

SERVES: 4-6 WAFFLES



julie albert & lisa gnat







ingredients

21/4 cups of flour
2 tsp ground cinnamon
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp ground ginger
1/2 tsp kosher salt
1/4 tsp ground nutmeg
13/4 cups whole milk
1 cup canned pumpkin
purée

½ cup brown sugar ¼ cup melted butter 1 egg

1 tsp vanilla extract

Vegetable oil, for waffle iron

Whipped cream, for topping
Maple syrup, for topping

print



directions

- **1.** For the waffles, in a large mixing bowl, combine flour, cinnamon, baking powder, baking soda, ginger, salt and nutmeg. Set aside.
- 2. Using a blender, combine milk, pumpkin purée, brown sugar, melted butter, egg and vanilla extract until smooth. Stir pumpkin mixture into flour mixture just until combined. Lumps in the batter are okay.
- **3.** Brush a waffle iron lightly with vegetable oil and spoon batter into waffle iron, spreading quickly. Close lid and let cook 4-5 minutes, until the waffle is golden brown. Repeat with remaining batter and serve with a dollop of whipped cream and maple syrup.

lessons from lisa

★ If you don't have a waffle iron, you can make 18 large pancakes from the batter.