



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

2¼ cups of flour
2 tsp ground cinnamon
2 tsp baking powder
½ tsp baking soda
½ tsp ground ginger
½ tsp kosher salt
¼ tsp ground nutmeg
1¾ 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.



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