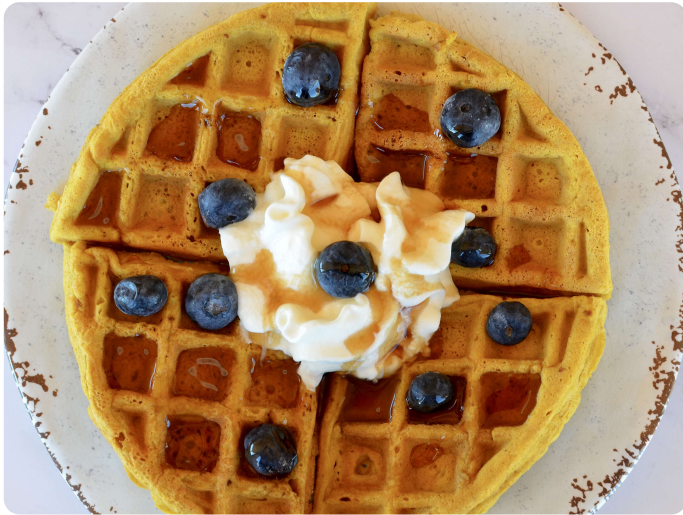


Pumpkin Waffles

Jacob · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

6

Description

These light and fluffy pumpkin waffles are served with a homemade apple cider syrup for a fall winter and special occasion breakfast favorite

Ingredients

- - 2 ½ cups all-purpose flour - ¼ cup packed brown sugar - 4 teaspoons baking powder - 2 teaspoons ground cinnamon - 1 teaspoon ground allspice - 1 teaspoon ground ginger - ½ teaspoon salt - 2 cups milk - 1 cup canned pumpkin - 4 large eggs
- separated - ¼ cup butter
- melted - ½ cup white sugar - 1 tablespoon cornstarch - 1 teaspoon ground cinnamon - 1 cup apple cider - 1 tablespoon lemon juice - 2 tablespoons butter

Instructions

1. Preheat a waffle iron according to manufacturer's instructions. Combine flour
2. brown sugar
3. baking powder
4. cinnamon
5. allspice
6. ginger
7. and salt in a mixing bowl. Stir milk
8. pumpkin
9. and egg yolks together in a separate bowl. Whip egg whites in a clean dry bowl until soft peaks form.
Dotdash Meredith Food Studios Stir the flour mixture and 1/4 cup melted butter to the pumpkin mixture
10. stirring just to combine. Use a whisk or rubber spatula to fold 1/3 of the egg whites into the batter
11. stirring gently until incorporated. Fold in the remaining egg whites. Cook waffles according to manufacturer's instructions. Dotdash Meredith Food Studios Dotdash Meredith Food Studios To make the syrup: Stir sugar
12. cornstarch
13. and cinnamon together in a saucepan. Stir in apple cider and lemon juice. Cook over medium heat until mixture begins to boil; boil until the syrup thickens. Remove from heat and stir in 2 tablespoons of butter until melted. Serve warm. Dotdash Meredith Food Studios