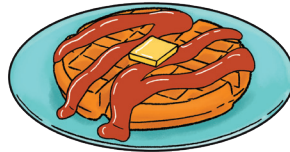


Pumpkin Waffles

Celebrate fall with pumpkin-flavored waffles served with maple syrup!



Ingredients



1 $\frac{3}{4}$ cups flour



1 $\frac{1}{2}$ tsp baking powder



1 tsp baking soda



2 tsp pumpkin pie spice



1 tsp kosher salt



2 eggs



1 cup canned pumpkin



$\frac{1}{4}$ cup melted butter



$\frac{1}{4}$ cup brown sugar



1 $\frac{1}{4}$ cups buttermilk



maple syrup (for serving)



waffle iron



cooking spray



medium bowl



dry measuring cups



measuring spoons



whisk



large bowl



liquid measuring cup

Steps

Before you begin: Preheat waffle iron and grease with cooking spray.

1



Mix flour, baking powder, baking soda, pumpkin pie spice, and salt in medium bowl. Set aside.

2



Crack eggs in large bowl. Add pumpkin, melted butter, brown sugar, and buttermilk. Whisk until smooth.

3



Add dry ingredients to wet ingredients. Whisk until combined.

4



Scoop batter into preheated waffle iron. Cook according to manufacturer's directions. Serve with syrup. TASTE & SHARE!