

MORTON & BASSETT SPICES®

Apple Cider Pumpkin Waffles



- 6 tablespoons butter, browned, plus 1 tablespoon
- 1 cup pumpkin puree
- 1 cup apple cider
- 2 eggs
- 2 tablespoons maple syrup, plus extra to garnish
- 2 teaspoons Morton & Bassett Pure Vanilla Extract
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 2 teaspoons Morton & Bassett Ground Cinnamon
- ½ teaspoon Morton & Bassett Ground Ginger
- ½ teaspoon Morton & Bassett Whole Nutmeg, grated
- ½ apple, diced
- 1 can whipped cream, optional

Start by browning the butter - melt over medium heat whisking constantly for about 5 minutes or until just brown. Combine browned butter, pumpkin puree, apple cider, and eggs in a mixing bowl. Whisk until the mixture is smooth and ingredients are combined. Add maple syrup and M&B Pure Vanilla Extract, whisking again to fully integrate. Pour mixture into a larger mixing bowl with flour. Add baking powder, baking soda, M&B Ground Cinnamon, and M&B Ground Ginger. Stir until all dry ingredients have combined with the wet. Let rest for 5-10 minutes. Add about one cup of waffle batter onto a butter-lined waffle maker, and cook according to waffle maker instructions. Top waffles with whipped cream, chopped apples, freshly grated M&B Whole Nutmeg, and a drizzle of maple syrup.

Servings: 4 | Time: 30 minutes



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