



Pizza Waffles

Waffles filled with pizza toppings for breakfast or anytime. Great for on-the-go too! Made with Pamela's [Baking & Pancake Mix](#).

Ingredients

Waffles

- 2¼ cups [Pamela's Baking & Pancake Mix](#) (315 gr.)
- 2 tsp Italian seasoning
- ½ tsp salt
- 2 tsp oregano
- pinch of cayenne
- ¼ tsp granulated garlic
- ¼ tsp granulated onion
- ½ cup milk
- ½ cup pizza sauce
- ¼ cup oil
- 2 eggs, separated
- ¼ tsp vinegar or lemon juice

Filling

- ½ cup Italian sausage, cooked and crumbled
- 1 oz. pepperoni, chopped small
- 2 oz. sliced black olives, well drained (Optional)
- 1 bunch green onions, half the white and all the green, sliced
- 1 cup shredded mozzarella or combo of pizza cheeses
- ½ cup Swiss cheese, grated
- ½ cup Parmesan, shredded

Directions

FILLING

Cook and crumble sausage; drain and chill.

In a medium bowl add all shredded cheeses and mix well. Chop the pepperoni and slice the green onions; mix well with the cheeses. Add chilled, crumbled sausage and black olives. Mix all together and chill.

WAFFLES

In a large bowl, whisk together Baking & Pancake mix, and all herbs and spices.

Separate yolks from the egg whites. Beat egg whites with vinegar until stiff. Chill.

In a large measuring cup or small bowl combine pizza sauce, milk and egg yolks; mix with a fork

until well combined. Mix into Baking & Pancake Mix and stir until smooth, with no lumps.

Prior to combining stiff egg whites into batter, preheat waffle iron to medium high.

As the final step to pizza filling, add cheese and meat mixture to the pancake mixture and mix until well incorporated. Fold the egg whites into the waffle mixture. It takes a little time for the whites to incorporate. Keep folding until there are no more streaks of white.

Bake immediately in a well sprayed waffle iron. Once cooked; keep warm in a 200°oven, on a rack on a sheet pan, or serve.

Great with ranch dressing to dip into.

TO REHEAT: Let waffles cool on the rack. Wrap in individual wax or paper bag and put in a plastic bag and freeze. When ready to eat, thaw as oven pre-heats to 300°. Once up to temperature, put waffles on a rack on a sheet pan and re-heat for 8 to 10 minutes. They will be crisp on the outside and delicious on the inside.

CHEF'S NOTE: These waffles reheat very well, so make a double batch and freeze some for a quick and easy meal later.

© Pamela's Products, Inc.