



Pumpkin Waffles

Just the right amount of sweet pumpkin flavor plus a light crisp texture. Made with a combination of our [Baking & Pancake Mix](#), [Pumpkin Bread Mix](#) and [Nut Flour Blend](#).

Ingredients

- 1½ cups [Pamela's Baking & Pancake Mix](#)
- ¾ cup [Pamela's Pumpkin Bread Mix](#)
- ¼ cup [Pamela's Nut Flour Blend](#)
- ¼ tsp salt
- 2 eggs, large
- 2 TBSP oil
- 1 cup milk
- 1 tsp vanilla

Directions

In a medium size bowl, whisk together the dry ingredients. In a smaller bowl, whisk egg, add oil, milk, and vanilla; whisk to combine. Add to dry ingredients and whisk until completely smooth with no lumps.

Heat a non-stick waffle iron to medium, spray well with non-stick spray and bake as normal. One way to know when a waffle is cooked through is that the steam coming out of the waffle iron will dissipate and disappear.

Chef's Note: You can spread the batter with a rubber spatula if the batter thickens up as you make the waffles.

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