

## **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
- o ¾ cup Pamela's Pumpkin Bread Mix
- ¼ cup Pamela's Nut Flour Blend
- o ¼ tsp salt
- o 2 eggs, large
- o 2 TBSP oil
- o 1 cup milk
- o 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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