



Sweet and Savory Waffle Breakfast Sandwiches

This recipe offers both options in one: Savory, with sliced ham, herbed creme fraiche and a runny fried egg, and Sweet, with fresh berries, maple creme fraiche and chopped pistachios. Made with our [Baking & Pancake Mix](#). Photo and recipe created by [Girl Versus Dough](#).

Ingredients

For the hash brown waffles:

- 2 eggs, separated
- 1½ cups [Pamela's Baking & Pancake Mix](#) (from 24 oz bag)
- 1½ cups frozen shredded hash browns
- ¾ cup water
- 1 tablespoon vegetable oil

For the ham, egg and herb sandwiches:

- 2 teaspoons chopped fresh chives
- 1 teaspoon chopped fresh dill
- 4 ounces creme fraiche
- 4 slices deli ham
- 2 eggs, fried over easy

For the berry maple creme sandwiches:

- 1 to 2 teaspoons pure maple syrup
- 4 ounces creme fraiche
- 1 cup fresh berries (such as raspberries, blueberries and/or sliced strawberries)
- 2 tablespoons chopped pistachios

Directions

Heat waffle iron. In small bowl, beat egg whites until stiff peaks form. In separate large bowl, whisk pancake mix, hash browns, water, oil and egg yolks until smooth. Fold in egg whites.

Spray waffle iron with cooking spray. Ladle about ¼ cup batter onto waffle iron; cook according to manufacturer's directions until waffle is deep golden brown and crispy. Repeat with remaining waffle batter.

To assemble ham sandwiches: Divide 2 waffles in half. In small bowl, stir chopped herbs into creme fraiche. Spread evenly over each waffle half. Top each half with 1 slice deli ham, then top 2 halves with fried eggs. Top 2 waffle halves with other 2 halves to create 2 sandwiches. Serve immediately.

To assemble berry maple sandwiches: Divide 2 waffles in half. In small bowl, stir desired amount of maple syrup into creme fraiche. Spread evenly over each waffle half. Top 2 halves evenly with berries and chopped pistachios. Top with remaining 2 waffles halves to create 2 sandwiches.

Serve immediately.