

# Bitchin' Pumpkin Waffles

Nov 19, 2024

Cozy up to this festive fall breakfast feast: Pumpkin Pie Waffles! These golden, crispy waffles are infused with the warm, slightly spiced, and sweet flavors of Pumpkin Pie Bitchin' Sauce, making every bite taste like autumn on a plate. Made with real pumpkin puree, they're fluffy and flavorful. Finish with a dollop of whipped cream and a drizzle of more Pumpkin Pie Bitchin' Sauce. A warm hug of fluffy goodness on those crisp fall mornings!!

Serves:

4

Prep Time:

10

Cook Time:

10

Calories:

270 per waffle

## Ingredients

Measurement	Ingredient
<b>2</b>	Large Eggs
	Pumpkin Pie Bitchin' Sauce
<b>3/4 cup</b>	Milk
<b>1/4 cup</b>	Melted Butter
<b>1/2 cup</b>	Pumpkin Puree
<b>1 1/2 teaspoon</b>	Vanilla
<b>1 cup</b>	All-Purpose Flour
<b>1 tablespoon</b>	Baking Powder
<b>1 1/2 teaspoon</b>	Sugar
<b>1/4 teaspoon</b>	Salt
<b>Optional for serving</b>	Butter, Maple Syrup, Powdered Sugar, Whipped Cream, Chopped Almonds

## Method

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1. Preheat Waffle Iron

Before starting, preheat your waffle iron according to the manufacturer's instructions. Lightly grease with non-stick spray or melted butter.

## 2. Mix Wet Ingredients

Combine the Pumpkin Pie Bitchin' Sauce, pumpkin puree, eggs, milk, and vanilla extract in a large mixing bowl. Whisk until the mixture is smooth and well combined.

## 3. Combine Dry Ingredients

Sift together the flour, sugar, baking powder, cinnamon, nutmeg, and salt in a separate bowl. Stir to mix evenly.

## 4. Mix Wet and Dry Ingredients

Gradually add the dry ingredients to the wet mixture, stirring gently until everything is combined. Be careful not to overmix; the batter should be smooth but slightly lumpy.

## 5. Cook the Waffles

Pour a ladle of the batter into your preheated and greased waffle iron. Cook according to your waffle iron's settings (usually about 3-4 minutes) or until the waffles are golden brown and crispy on the edges.

## 6. Serve and Enjoy

Top the waffles with whipped cream, a drizzle of maple syrup, more Pumpkin Pie Bitchin' Sauce, and a sprinkle of crushed almonds for extra crunch. Serve hot!

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