

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

Method

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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