



# Noreen's Kitchen

## Pumpkin Waffles

### Ingredients

1, 15 ounce can solid pack pumpkin	2 1/2 cups all purpose flour
4 eggs, separated	1 tablespoon pumpkin pie spice
1 cup buttermilk	1 teaspoon baking soda
1 cup whole milk	1 tablespoon baking powder
1/2 cup brown sugar	1 teaspoon salt
2 teaspoons vanilla	4 tablespoon butter, melted

### Step by Step Instructions

Pre-heat waffle iron according to manufacturers instructions.

Beat egg whites with a hand mixer until they form stiff peaks, set aside.

Combine flour, baking powder, baking soda, salt and pumpkin pie spice in a large bowl and whisk well.

Combine pumpkin, egg yolks, milk, buttermilk, vanilla and brown sugar in another bowl and stir well to combine.

Whisk wet ingredients into dry ingredients and whisk until just combined. Lumps are good. Just make sure you don't have any dry streaks showing.

Add melted butter to the batter and stir well.

Prepare waffles according to the instructions for your particular waffle iron.

This recipe made 10 large round waffles in my iron. You may have a different result.

Extra waffles may be cooled completely, wrapped or placed in individual zip top bags and frozen. Reheat in the microwave or toaster and enjoy!

**Enjoy!**