



HL Spiced Pumpkin Waffles

4 large servings
Prep 15 minutes
Cook 10 minutes

Ingredients

- 2 1/2 Oat flour
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice or cloves
- 3 large eggs
- 2/3 cup plant based milk (almond, cashew, coconut or oak)
- 1/2 cup melted coconut oil
- 1/2 cup packed pumpkin puree
- 3 tablespoons maple syrup
- 1 tablespoon vanilla extract

Directions

1. In a large mixing bowl, whisk together: oat flour, baking powder, salt, cinnamon, ginger, nutmeg and allspice or cloves.
2. In a medium mixing bowl, whisk the eggs. Add milk, coconut oil or butter, pumpkin purée, maple syrup and vanilla extract. Whisk until the thoroughly blended.
3. Pour the liquid mixture into the oat flour mixture. Stir with a big spoon until just combined (the batter will still be a little lumpy). Let the batter rest for 10 minutes so the oat flour has time to soak up some of the moisture. Plug in your waffle iron to preheat now.
4. Gentle swirl the batter once more using a spoon. The batter will be pretty thick. Pour batter onto the heated waffle iron, enough to cover the center and most of the central surface area, and close the lid.
5. Once the waffle is deeply golden and crisp, transfer it to a cooling rack or baking sheet. Don't stack your waffles on top of each other or they'll lose crispness. If desired, keep your waffles warm by placing them in a 200 degree oven until you're ready to serve. Repeat with remaining batter and serve with desired toppings on the side.

Let's get social:



Notes

FREEZE IT: Store in freezer-safe plastic bags and pop individual waffles into the toaster until warmed through.

NO OAT FLOUR: Make your own LINK, or use gluten free flour

SERVE IT WITH: additional maple syrup, fresh berries, nut butter and/or toasted nuts, coconut whipped cream, or jam.