

# PUMPKIN SPICED WAFFLES

- 15 oz can pumpkin puree
- 2 eggs
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1/2 cup milk
- 1/2 cup canola oil
- 1 tsp vanilla extract
- 1 1/2 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp pumpkin pie spice
- 1/2 tsp salt



## RECIPE INSTRUCTIONS

1. Preheat waffle iron.
2. With the Bosch equipped with the French whips, whisk together the pumpkin puree, eggs, sugars, milk, canola oil, and vanilla extract until well blended.
3. In a separate bowl, combine the flour, baking soda, baking powder, pumpkin spice, and salt.
4. Stir the dry ingredients into the pumpkin mixture, just until combined. (jog or pulse the Bosch a few times)
5. Spray the waffle iron with cooking spray and pour 3/4 cup of batter onto the iron.
6. Cook for 2-3 minutes or until waffle is golden brown.
7. Serve with toppings of choice.