



Pumpkin Waffle

Ingredients

For the Pumpkin Waffles:

- 2 ½ cups all-purpose flour
- ¼ cup packed brown sugar
- 4 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon ground allspice
- 1 teaspoon ground ginger
- ½ teaspoon salt
- 2 cups milk
- 1 cup canned pumpkin
- 4 large eggs, separated
- ¼ cup butter, melted

For the Apple Cider Syrup:

- ½ cup white sugar
- 1 tablespoon cornstarch
- 1 teaspoon ground cinnamon
- 1 cup apple cider
- 1 tablespoon lemon juice
- 2 tablespoons butter

Instructions

1. **Preheat** your waffle iron according to the manufacturer's directions.
2. **Make the Batter:**
In a large mixing bowl, whisk together the flour, brown sugar, baking powder, cinnamon, allspice, ginger, and salt.
In a separate bowl, combine the milk, canned pumpkin, and egg yolks.
In a clean, dry bowl, beat the egg whites until soft peaks form.
3. **Combine and Fold:**
Stir the dry ingredients and melted butter into the pumpkin mixture until just combined. Gently fold in one-third of the whipped egg whites to lighten the batter. Then carefully fold in the remaining egg whites until fully incorporated.
4. **Cook the Waffles:**
Pour batter into the preheated waffle iron and cook according to the manufacturer's instructions,

until golden and crisp. Repeat with remaining batter.

5. **Make the Syrup:**

In a small saucepan, stir together the sugar, cornstarch, and cinnamon. Add the apple cider and lemon juice. Cook over medium heat, stirring constantly, until the mixture begins to boil and thicken. Remove from heat and stir in the butter until melted and smooth.

6. **Serve:**

Plate the warm waffles and drizzle generously with the apple cider syrup. Enjoy immediately!