

Carrot Cake Waffles

Prep time	Cook time	Total time
40 mins	35 mins	1 hour 15 mins

It's like your favorite dessert -- but it's breakfast!!

Author: [Willow Bird Baking](#), with adapted [cream cheese recipe](#) and [ATK's blooming technique](#)

Serves: 7

Ingredients

Waffle Ingredients:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1 3/4 cups buttermilk
- 2 eggs, separated
- 4 tablespoons (1/2 stick) butter
- 1/2 teaspoon vanilla extract
- 1 cup raisins
- 1 cup walnuts, chopped
- 1 1/2 cup finely grated carrots
- Cooking spray for waffle iron

Maple Nut Cream Cheese Spread Ingredients:

- 8 ounces cream cheese, softened
- 3-4 tablespoons maple syrup
- 1/8 cup chopped walnuts

Instructions

1. Bloom the spices in butter: Heat 4 tablespoons butter in skillet over medium heat until melted, 1 to 2 minutes. Continue to cook, swirling pan constantly, until butter is light brown and has faint nutty aroma, 2 to 4 minutes. Add spices and continue to cook, stirring constantly, 15 seconds. Remove from heat and cool to room temperature, about 30 minutes.
2. Combine the flour, salt, sugar, baking soda.
3. Mix together the buttermilk (or buttermilk substitute) and the egg yolks. Stir in the spiced butter and vanilla. Spray the waffle iron well and preheat it. Stir the wet into the dry ingredients.
4. Beat the egg whites in a separate bowl with a whisk or electric mixer (make sure bowl and mixer are spotlessly clean) until they hold soft peaks. Stir them gently into the batter. Add carrots, walnuts, and raisins. Stir gently to combine.
5. Spread a ladleful or so of batter onto the waffle iron and bake until the waffle is done, usually 3 to 5 minutes, depending on your iron. Spray iron with cooking spray between waffles as needed.
6. To make Maple Cream Cheese spread, simply combine nuts, syrup, and cream cheese and mix well. Serve waffles immediately with a schmear of Maple Cream Cheese spread (which will get lovely and melty), or keep them warm for a few minutes in a low oven. Waffles also freeze well. You can make a big batch, allow them to cool, and [freeze them](#) for a homemade alternative to preservative-laden commercial frozen waffles.

Recipe by Willow Bird Baking at <http://willowbirdbaking.com/2010/03/30/carrot-cake-waffles/>

