

# Maple Pecan Waffles Recipe

A sweet and nutty waffle recipe. A perfect addition to your brunch time feast!

 <b>Course</b>	Breakfast
 <b>Prep Time</b>	15 minutes
 <b>Cook Time</b>	25 minutes
 <b>Total Time</b>	40 minutes
 <b>Servings</b>	8 large waffles
 <b>Author</b>	Dine & Dish



## Ingredients

- 2 stiff beaten egg whites
- 4 Tablespoons sugar
- 1 3/4 cup all purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 beaten egg yolks
- 1 1/4 cup milk
- 1/4 cup pure maple syrup
- 1/2 cup vegetable oil
- 3 Tablespoons butter divided
- 2 cups Fisher Nuts Pecan Halves coarsely chopped
- Additional Fisher Nuts Pecan Halves and maple syrup for topping

## Instructions

1. Beat egg whites until stiff. Beat in sugar and set aside.
2. Combine together flour, baking powder and salt.
3. In a separate bowl, combine egg yolks, milk, oil and maple syrup. Beat in dry ingredients. Add oil and beat until well blended.
4. Fold in the egg whites. Do not over mix, but make certain the egg whites are evenly distributed in the batter.
5. Preheat your waffle iron.
6. For each waffle, melt a small pad of butter onto the waffle iron. Add 1/4 cup pecans (or a generous handful) to the waffle iron. Close and allow pecans to toast for 2 minutes. Open the lid and add the amount of waffle batter your waffle iron recommends (typically 1/4 cup - 1/2 cup batter). Close and allow to cook until done, approximately 4 minutes. (Time may vary depending on your waffle iron.)
7. Carefully remove the cooked waffle, and place on a pan, pecan side up, to warm in the oven until all of the waffles are cooked.

8. Place leftover Fisher Nuts Pecan Halves for garnish onto the waffle iron with melted butter.  
Toast for 2 minutes.
9. Top cooked waffles with extra toasted pecans and maple syrup.