

Perfect Pumpkin Spice Waffles



The perfect waffles for fall or when you're craving that pumpkin and spice taste! However, my family requests this recipe year-round.

By sonnenberg

Prep: 15 mins

Cook: 5 mins

Total: 20 mins

Servings: 8

Yield: 8 waffles



Ingredients

4 large eggs, separated
1 pint buttermilk, shaken vigorously
1 cup canned solid-pack pumpkin
6 tablespoons unsalted butter, melted
2 ½ cups all-purpose flour
⅓ cup packed light brown sugar
2 ¼ teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon ground ginger
½ teaspoon salt
¼ teaspoon ground cloves
cooking spray

Directions

Step 1

Preheat a waffle iron according to manufacturer's instructions.

Step 2

Beat egg whites in a glass or metal bowl until soft peaks form. Lift your beater or whisk straight up: the egg whites will form soft mounds rather than a sharp peak.

Step 3

Beat egg yolks, buttermilk, pumpkin, and butter together with a whisk in a large bowl until smooth; add flour, brown sugar, baking powder, cinnamon, baking soda, ginger, salt, and cloves. Stir the mixture with the whisk just until you have a smooth batter.

Step 4

Fold the egg whites into the batter just until combined.

Step 5

Prepare cooking surfaces of your waffle iron with cooking spray. Ladle about 2/3 cup batter into the prepared iron and cook until browned, 4 to 5 minutes.

Editor's Note:

Waffle irons come in many varieties. Consult the manufacturer directions for best guidance on batter amounts and cooking times.

Nutrition Facts

Per Serving: 327 calories; protein 9.7g; carbohydrates 45.4g; fat 12.2g; cholesterol 118.3mg; sodium 617.7mg.