

Pumpkin Pecan Waffles with Harvest Pumpkin Syrup

Ingredients

Pumpkin Pecan Waffle:

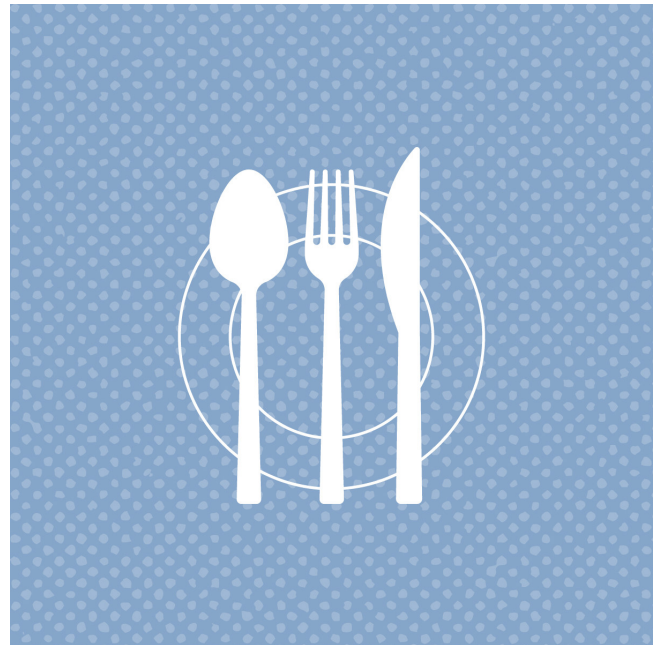
- 1 ¼ cups Original Mix
- 1/3 cup pecans, chopped
- 2 tbsp granulated sugar
- 1 ¾ tsp ground pumpkin pie spice
- 1 cup 2% milk
- 3 tbsp vegetable oil
- 3 tbsp canned pumpkin
- 1 egg

Harvest Pumpkin Syrup:

- 1/2 cup Original Syrup
- 1/2 cup canned pumpkin
- 2 tbsp pecans, chopped
- 1/4 tsp ground pumpkin pie spice

How to make it

1. For waffles, heat waffle iron. Spray with nonfat cooking spray.
2. Combine pancake mix, pecans, sugar and pumpkin pie spice in medium bowl. In small bowl, combine milk, oil, pumpkin and egg with wire whisk.
3. Add pumpkin mixture to dry mixture just until large lumps disappear. Let batter rest 5 minutes.
4. Pour desired amount of batter into well greased waffle iron. Bake until steaming stops.
5. For syrup, combine 1/2 cup syrup, 1/2 cup canned pumpkin, 2 tbsp pecans and 1/4 tsp pumpkin pie spice in 1 quart microwaveable bowl.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	8

Made with



Original Mix

6. Microwave on HIGH for 1 minute or until warm.
Serve over Pumpkin Pecan Waffles.