

Pumpkin Spice Waffles

Crispy waffles with the warm flavors of pumpkin and spices, enhanced with the rich taste of Pumpkin Spice tea.

PREP TIME: 15 minutes

COOK TIME: 20 minutes

2 C all-purpose flour

2 T sugar

1 T baking powder

1/2 t salt

1 t ground cinnamon

1/2 t ground nutmeg

1/4 t ground cloves

1/4 t ground ginger

1 C milk

1/2 C brewed Pumpkin Spice tea, cooled

1/2 C pumpkin puree

2 lg eggs

1/4 C melted butter

1 t vanilla extract

PREHEAT A WAFFLE IRON according to the manufacturer's instructions.

MIX THE FLOUR, SUGAR, baking powder, salt, and spices in a large bowl.

WHISK THE MILK, Pumpkin Spice tea, pumpkin puree, eggs, melted butter, and vanilla extract together.

ADD THE WET INGREDIENTS to the dry ingredients and stir until just combined.

POUR THE BATTER into the preheated waffle iron and cook until golden brown.

SERVE WARM with your favorite toppings.