

Gingerbread Belgian Waffles

Vegan

Yield: Two 7" Waffles

P & W Mix	1	C	144	g
Vegetable oil	2	Tbsp	28	g
Ginger (ground)	1.5	Tsp		
Nutmeg (ground)	1/4	Tsp		
Cloves (ground)	1/8	Tsp		
Cinnamon (ground)	1/16	Tsp		
Light Brown Sugar	1	Tbsp	12	g
Water	14	Tbsp	210	g
Vanilla	1/2	Tbsp	7.5	g
C = cup, oz = Ounce, T = Tablespoon, t = teaspoon				

Instructions

- In a large mixing bowl, add oil, vanilla, and water
- Add spices and sugar. Stir with a whisk.
- Add Lost Creek P&W Mix
- Whisk to combine the ingredients. Note: There will be/should be lumps.
- Scrape down the sides of the bowl.
- Allow batter to rest for 5 minutes.
- Whisk, then repeat steps 4, 5 & 6
- Ensure iron is hot (I get best results with a setting between Med-High heat)
- Lightly spray the waffle iron with cooking oil
- Add $\frac{3}{4}$ C of batter to the center of waffle iron
- After 30 seconds, flip
- Allow to cook for 3 to 4 minutes.
- Flip back to original side and allow another 3 to 4 minutes.

Cinnamon Sauce/Syrup

Note: Cooking to a thicker reduction is an option/choice for the maker.

1 Cinnamon Stick

1 Cup Table Sugar

$\frac{1}{2}$ Cup Dark Brown Sugar

1 Cup of Water

Stirring, in a small saucepan, bring the ingredients to a boil.

After five minutes of boiling, remove pan from heat and allow it to cool.

Remove Cinnamon stick after cooling.

Refrigerated syrup stores for up to two weeks.