



Montana Gluten Free Processors

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Pumpkin Spice Gluten Free Waffles

Ingredients:

- 2 ½ cups Montana Gluten Free Waffle Pancake Mix
or Montana Gluten Free All Purpose Baking Mix
- 1/3 cup packed light brown sugar
- 2 ¼ teaspoons baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground cloves
- 4 large eggs
- 1 cup whole milk
- 1 cup buttermilk
- 1 cup canned pumpkin
- 6 tablespoons unsalted butter, melted

Directions:

- In a large bowl, sift together the baking mix, brown sugar, baking soda, baking soda, cinnamon, ginger and cloves.
- In a separate large bowl, whisk together the eggs, milk, buttermilk, pumpkin and melted butter.
- Add the dry ingredients to the bowl with the wet ingredients, stirring only until combined. (will be slightly lumpy)
- Preheat the waffle iron and lightly grease it with cooking spray.
- Add a portion of the batter to the waffle iron, close the lid and cook until fully baked. Use a fork to remove the waffle from the iron and repeat with the remaining batter.
- Waffles may be topped with chopped pecans (optional) and maple syrup. Serve immediately.

****Can be made dairy free by using almond milk instead of the milk and buttermilk and coconut oil instead of the butter.**

**Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*