

PUMPKIN WAFFLES WITH MAPLE-WALNUT CREAM

(Adapted from "BH&G – 100 Best Pumpkin Recipes")

Makes: 12 waffles

4 cups	all-purpose flour
1/4 cup	packed brown sugar
2 Tbsp	baking powder
1 tsp	salt
1 tsp	ground cinnamon
1/2 tsp	ground ginger
1/2 tsp	ground nutmeg
4	eggs, lightly beaten
1 – 15 oz	can pumpkin (1-3/4 cups) or homemade pumpkin puree
1/4 cup	butter, melted
1 recipe	Maple-Walnut Cream



1. In a large bowl stir together first seven ingredients (through nutmeg). Make a well in center of mixture.
2. In another large bowl combine next four ingredients (through butter). Add all at once to flour mixture. Stir just until moistened (batter should be slightly lumpy). Prepare maple-Walnut Cream.
3. Add 1-1-¼ cups batter (or amount suggested in manufacturer's directions) to a preheated, lightly greased waffle baker. Close lid quickly; do not open until done. Bake according to manufacturer's directions. When done, use a fork to lift waffle off grid. Keep warm in 300°F oven while preparing remaining waffles. Serve warm with Maple-Walnut Cream.

Maple-Walnut Cream

In a medium saucepan melt 1 Tsp butter over medium heat. Add ¾ cup coarsely chopped walnuts; cook and stir 1-2 minutes or until toasted. Stir in 1-½ cups pure maple syrup and ½ cup heavy cream; heat through.

To Make Ahead: Prepare as directed, except cool waffles completely on a wire rack. Place between sheets of waxed paper in a freezer bag and freeze up to 2 months. Store Maple-Walnut Cream in fridge up to 1 week. To serve, reheat frozen waffles in a toaster or in a 300°F oven 10 minutes. In a medium bowl microwave cream 1-2 minutes or until heated through, stirring every 30 seconds. Serve with waffles.