Pumpkin Waffles with Berries



What You'll Need

- 1 1/3 cups all-purpose flour
- 2/3 cup whole spelt flour
- 1/4 cup brown sugar
- 3 tsp baking powder
- 1/2 tsp baking soda
- 2 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 1/2 tsp sea salt
- 2 eggs
- 1 cup canned pumpkin puree
- 1 1/3 cups milk
- 1 tsp apple cider vinegar
- Butter or cooking spray for greasing the waffle iron
- Your favorite ice cream
- Fresh berries
- Maple syrup

Directions

1. Mix the flours, brown sugar, baking powder, baking soda, spices, and sea salt together in a bowl.
2. In another bowl, mix the eggs, pumpkin, milk, and apple cider vinegar together.
3. Add half the milk mixture to the flour mixture and start to stir. Add the rest of the milk mixture while continuing to stir. Mix until it is smooth with no flour lumps.
4. Heat the waffle iron. When ready, brush the iron with melted butter or use a cooking spray.
5. Ladle in the waffle batter for each section of the iron. This is going to vary depending on the size and kind of waffle maker.
6. Cook as per the instructions for the waffle iron.
7. Remove from the waffle iron and serve with your favorite ice cream, berries, and maple syrup.