

PUMPKIN WAFFLES

Make your own pumpkin pie spiced waffles at home! To make them even better, don't skip the optional toppings.

ALL YOU NEED:

- 2 c. That's Smart! complete pancake and waffle mix
- 1 (15-oz.) can Hy-Vee pumpkin
- 1 tbsp. Hy-Vee vegetable oil
- 2 tsp. pumpkin pie spice, plus additional for garnish
- 2 tbsp. Hy-Vee unsalted butter
- 2 apples, cored and sliced
- Hy-Vee Select 100% pure maple syrup
- Whipped cream, for serving



ALL YOU DO:

1. Lightly grease and preheat a regular or Belgian waffle maker according to manufacturer's directions.
2. Place pancake and waffle mix, pumpkin, water, oil, and 2 teaspoons pumpkin pie spice in a large mixing bowl. Whisk until smooth.
3. Add batter to preheated waffle maker. Close lid quickly and bake according to manufacturer's directions until waffle is golden brown. When done, use a fork to lift waffle off grid; keep warm on a wire cooling rack in a 200 degree oven for up to 10 minutes. Repeat with remaining batter.
4. Melt butter in a large skillet over medium heat. Add apples; cook until tender, about 5 minutes. Serve waffles topped with sautéed apples, maple syrup, whipped cream, and additional pumpkin pie spice if desired.

NUTRITION FACTS PER SERVING: SERVES 10

Serving size: 1 waffle, 160 calories per serving, 5g fat, Total Carbohydrates: 27g, Sodium: 320mg, Total Sugar: 8g, Protein: 2g