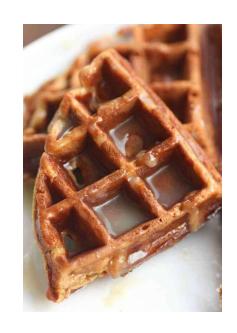
Gingerbread Waffles

Source: MrBreakfast.com

Ingredients	3 svgs	6 svgs
Eggs	3 large	6 lrg
Sugar, granulated	0.25 c	0.5 c
Molasses, golden	0.5 c	1 c
Buttermilk	1 c	2 c
Flour, all-purpose	1.5 c	3 c
Ginger, ground	1 tsp	2 tsp
Cinnamon, ground	0.5 tsp	1 tsp
Cloves, ground	0.5 tsp	1 tsp
Salt	0.5 tsp	1 tsp
Baking Soda	1 tsp	2 tsp
Baking Powder	1 tsp	2 tsp
Butter, melted and cooled*	6 T 2T	12 T 4 T



Pre-heat waffle iron to medium.

In a small bowl, beat eggs until light and fluffy.

Add sugar, molasses, and buttermilk then beat.

In a large bowl, sift together flour, ginger, cinnamon, cloves, salt, baking powder, and baking soda.

Pour about 0.5- to 0.75-cup batter into very hot waffle iron and bake for four to five minutes.

Serve hot.

SJB Notes

These waffles flavorful without being overly sweet.

To use for pancakes, reduce buttermilk to desired thickness.

I reduce the amount of butter from the original recipe.