

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 2T	12 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.