



Century
Federal Credit Union

Recipes for Success

Pumpkin Waffles

Jen, Marketing Director

Ingredients

- 1 cup canned pumpkin
- 4 Tbsp melted butter, cooled
- 2 eggs
- 1 1/2 cups milk
- 2 cups flour
- 3 Tbsp brown sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon



Directions

1. Plug-in or turn on your waffle iron
2. In a large mixing bowl stir together pumpkin, butter, egg and milk until thoroughly combined.
3. Slowly add in flour, sugar, baking powder, baking soda and cinnamon until it comes together, do not over mix.
4. Pour appropriate amount into waffle maker and cook until golden brown.
5. Top with butter, syrup and/or powdered sugar and serve