

# PUMPKIN BEER WAFFLES

## INGREDIENTS:

- 5 T brown butter, cooled slightly
- 1 1/2 t vanilla
- 1/2 cup pure pumpkin puree
- 2 large eggs, beaten
- 1 cup beer
- 2 1/4 cups all-purpose flour
- 1 t salt
- 4 t baking powder
- 1 1/4 t baking soda
- 2 T brown sugar
- 1 t ground cinnamon
- 1/2 t ground ginger
- 1/4 t grated nutmeg

## DIRECTIONS:

1. Make brown butter by melting butter in a saucepan over medium heat until brown in color and caramelized, but not burnt. Allow to cool slightly. Whisk in vanilla, pumpkin, eggs, and beer.
2. In a large bowl whisk together the dry ingredients. Add wet ingredients and stir until mixed.
3. Meanwhile heat your waffle iron and spray with cooking spray. Place a baking sheet in the oven and heat your oven to 200F. Cook the waffles according to the manufacturers instructions. As you make the waffles place them in the warm oven.
4. Serve with cinnamon ice cream or maple syrup.