

SARABETH'S GOOD MORNING COOKBOOK

Breakfast, Brunch, and Baking

Pumpkin Waffles with Sour Cream and Toasted Pumpkin Seeds

Makes about 6 waffles; 4 to 6 servings

INGREDIENTS:

2 cups unbleached all-purpose flour
½ cup superfine sugar
2 teaspoons baking powder
½ teaspoon ground cinnamon
¼ teaspoon ground ginger
⅛ teaspoon freshly grated nutmeg
½ teaspoon fine sea salt
6 tablespoons unsalted butter,
cut into ½-inch cubes and chilled
½ cup whole milk
½ cup heavy cream
½ cup unsweetened solid-pack pumpkin
3 large eggs
Seeds from 1 vanilla bean or
1 teaspoon pure vanilla extract
Clarified butter or vegetable oil for the waffle iron
Warm pure maple syrup, for serving
Sour cream, at room temperature, for serving
Pepitas (hulled pumpkin seeds), toasted,
for garnish
Raisins, for garnish

INSTRUCTIONS:

Heat a waffle iron according to the manufacturer's directions.

Meanwhile, in a food processor, pulse the flour, sugar, baking powder, cinnamon, ginger, nutmeg, and salt to combine. Add the butter and pulse 15 to 20 times, until it is very finely chopped and the mixture resembles coarse meal. Transfer to a bowl and make a well in the center. (Alternatively, whisk the dry ingredients in a large bowl. Toss in the butter to coat with the flour mixture, then cut it in with a pastry blender or rub in with your fingertips until the mixture resembles coarse meal. Make a well in the center.)

In a medium bowl, whisk the milk, cream, pumpkin, eggs, and vanilla until combined. Pour into the well and fold with the whisk just until the batter is combined. Don't worry about lumps.

Lightly grease the waffle iron grids with clarified butter. Using a dry measuring cup or ice-cream scoop, place the batter in the center of the iron's quadrants. Close the lid and bake until the waffle is crisp and golden brown, 4 to 6 minutes.

Transfer the waffle to a warmed serving plate and serve immediately, with the warm syrup, sour cream, pumpkin seeds, and raisins passed on the side. Make and serve the remaining waffles.



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