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No reviews

Ingredients

- 1 1/2 c milk
- 1 c **Raven's Original Apple Butter**
- 1 egg
- 2 tbsp vegetable oil
- 2 c flour
- 2 tsp baking powder
- 1 tsp baking soda
- 2 tsp pumpkin pie spice
- 1/4 tsp salt

In a large mixing bowl, whisk together the milk, apple butter, egg and vegetable oil. Add the flour, baking powder, baking soda, pumpkin pie spice, and salt. Stir until just combined.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden

brown. Serve with Mulling Spice Syrup.

Mulling Spice Syrup: Combine 1 c maple syrup and 1 tbsp **Raven's Original Mulling Spice** in a small saucepan. Heat on medium-low heat until the mulling spice is dissolved, and the syrup is hot. Serve with apple butter waffles.

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