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Apple Butter Waffles with Cider Syrup

No reviews

Ingredients

- o 11/2 c milk
- 1 c Raven's Original Apple Butter
- 1egg
- o 2 tbsp vegetable oil
- o 2 c flour
- 2 tsp baking powder
- 1tsp baking soda
- 2 tsp pumpkin pie spice
- o 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.

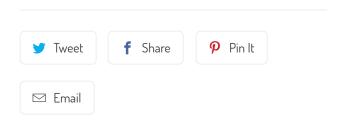
Spray preheated waffle iron with nonstick cooking spray. Pour mix onto hot waffle iron. Cook until golden



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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Customer Reviews

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