



## From Scratch! Pumpkin Waffles

with Spiced Syrup & Candied Pumpkin Seeds



30-40min



2 Servings

We add a touch of autumn inspiration to these waffles, thanks to the addition of pumpkin purée in the batter. (It makes delicious pancakes, too!) A dollop of spiced cream cheese-maple topping adds the perfect creamy element, and a sprinkle of candied pumpkin seeds provides a delightful crunch—these next-level waffles are sure to hit the spot. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 waffle)

## What we send

- 4 (1 oz) cream cheese <sup>2</sup>
- 1 oz pumpkin seeds
- 5 oz granulated sugar
- 5 oz all-purpose flour <sup>3</sup>
- ¼ oz warm spice blend
- ¼ oz baking powder
- ¼ oz baking soda
- 15 oz can pumpkin purée
- 2 (1 oz) maple syrup

## What you need

- 8 Tbsp butter <sup>2</sup>
- kosher salt
- ¾ c milk <sup>2</sup>
- 1 large egg <sup>1</sup>

## Tools

- small nonstick skillet
- microwave
- hand-held electric mixer
- waffle maker

## Cooking tip

To make pancakes, heat 1 tablespoon butter or oil in a nonstick skillet. Add ¼ cup batter and cook until bubbles appear on surface and bottom is golden. Flip and cook until golden, 1-2 minutes more.

## Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 640kcal, Fat 40g, Carbs 62g, Protein 10g



### 1. Candy pumpkin seeds

Set **all of the cream cheese** and **4 tablespoons butter** out to soften; set aside until step 5.

In a small nonstick skillet, combine **pumpkin seeds, 1 tablespoon each of butter, sugar and water**, and **a pinch of salt**. Cook over medium heat, stirring often, until pumpkin seeds are toasted and coated in glaze, 3-4 minutes. Transfer to a plate and set aside to cool completely.



### 4. Make batter

Add **dry ingredients** to **wet ingredients** and whisk until just combined. (It's okay if it's lumpy.)



### 2. Mix dry ingredients

In a large bowl, whisk to combine **flour, 1-2 teaspoons warm spice blend** (depending on taste preference), **1½ teaspoons baking powder**, and **½ teaspoon each of baking soda and salt**.



### 5. Make topping

Transfer **softened cream cheese and butter** to a medium bowl; use a hand mixer to mix until light and fluffy, about 1 minute. Add **1 packet maple syrup** and **2 tablespoons sugar**. Mix until maple cream cheese is smooth, 30-60 seconds more.



### 3. Mix wet ingredients

Place **4 tablespoons butter** in a medium bowl; microwave until melted. Add **¾ cup milk, ¼ cup each of pumpkin purée and sugar**, and **1 large egg**. Whisk to combine.



### 6. Cook & serve

Cook **waffles** according to manufacturer instructions. Top with **a spoonful of maple cream cheese**, drizzle with **remaining maple syrup**, and garnish with **candied pumpkin seeds**. Enjoy!

(No waffle maker? Make pancakes! See the cooking tip for alternative instructions.)