



## MINI PUMPKIN WAFFLES WITH NUTELLA®

Breakfast | Breakfast | Autumn

👩🍳👨🍳👧 | 40 minutes ⌚ | 🍳🍳🍳

**Yields: 10 servings (20 mini waffles)**

**Portion: 2 mini waffles**

### INGREDIENTS

- 4 ct. Large eggs
- ½ cup Sugar, granulated
- Pinch of salt\*
- 1 ¼ cup All purpose flour
- 3 oz. Butter, unsalted, melted
- 1 cup Pumpkin puree
- ½ tsp. Vanilla extract
- 5 oz. Nutella®
- ½ oz. Pepita seeds, toasted
- \* Fresh Banana sliced on bias
- \* Powdered sugar, optional

### Method:

Separate the yolks from the whites. Beat the whites and the salt until stiff. Beat the yolks and sugar in a large bowl, add the melted butter, vanilla, spice, pumpkin puree and mix well. Fold in beaten egg white. Add flour to batter and mix well. In a greased

and heated waffle maker, pour a spoonful of the batter into the center of the waffle maker for approximately 5 minutes until the waffle is a golden color. Plate 2 mini waffles and fill the indentation of each waffle with  $\frac{1}{8}$  oz. of Nutella<sup>®</sup>. Arrange banana slices on the bottom edge of first waffle. Offset the second waffle on top of the bananas. Sprinkle pepita seeds on top and dust lightly with powdered sugar if desired.

---