



Gingerbread Waffles

Ingredients

- 4 tablespoons butter, melted
 - 1 1/4 cups flour
 - 3/4 cup oats
 - 1/4 cup ground flax seeds
 - 1 tablespoon baking powder
 - 3/4 teaspoon baking soda
 - 1/4 teaspoon salt
 - 1 tablespoon ground ginger
 - 3/4 teaspoon cinnamon
 - 1/4 teaspoon ground cloves
 - 1/4 teaspoon ground nutmeg
 - 3/4 cup brown sugar
 - 1 1/2 cups buttermilk
 - 1/4 cup molasses
 - 2 eggs, beaten
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Directions

1. Heat waffle iron and spray with cooking spray.
 2. In a mixing bowl, sift together flour, brown sugar, baking powder, baking soda, ginger, cinnamon, cloves, nutmeg, and salt.
 3. In another mixing bowl, combine eggs, buttermilk, and molasses. Beat in melted butter.
 4. Add dry ingredients with wet ingredients just until moistened and lump free.
 5. Pour enough batter to fill two-thirds of the waffle iron.
 6. Cook until crisp and golden brown.
 7. Set aside. Repeat with remaining batter, spraying with cooking spray as needed.
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