

# MASHED SWEET POTATO WAFFLES



Move over, plain batter. Our recipe for Mashed Sweet Potato Waffles is a cozy, creative take on a classic – designed to be the star of your breakfast, brunch, or dessert menu.



## Ingredients:




- ½ cups all-purpose flour
- ¼ cup brown sugar
- 1 ½ tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 1 tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- 6 Tbsp. unsalted butter
- 1 cup **Mashed Sweet Potatoes**
- 1 cup buttermilk
- ½ cup milk
- 2 eggs

## Instructions:

1. In a bowl, add flour, brown sugar, baking powder, baking soda, salt, cinnamon, and nutmeg. Whisk to combine.
2. Cut butter into pieces and gently warm to melt in the microwave or on the stove.
3. In another bowl, add mashed sweet potatoes, buttermilk, milk, and eggs. Whisk to combine.
4. Slowly incorporate the flour mixture into the liquid mixture using a rubber spatula until combined and no streaks of flour remain.
5. Heat the waffle iron to medium. Once ready, spray with non-stick cooking spray and add recommended amount of batter for your waffle iron. Close lid and cook until the waffles are golden brown. Remove waffle from the iron and transfer them to a wire rack.
6. Serve immediately with desired accompaniments, butter, syrup, whipped cream, powdered sugar, etc. Otherwise, finished waffles can be held in a 200°F oven to keep warm for up to 30 minutes.

## Serving Suggestions:

- Serve with butter and maple syrup or sprinkle with powdered sugar and mixed berries.
- Off the wall, serve with butter, maple syrup, and fried chicken!
- Maybe even sour cream and chives?

Product	Description	Code #	Pack Size
 Mashed Sweet Potatoes	Our smooth mashed sweet potatoes are crafted with real ingredients for irresistible flavor. Forget the peeling and mashing – this dish comes ready to heat and serve, saving you precious prep time. <div>   </div>	0447556	4/3 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian