

Apple Cinnamon Pecan Waffles

2 cups flour

1 teaspoon baking soda

1 teaspoon salt

2 tablespoons sugar

1 ½ teaspoon [Watkins Cinnamon](#)

1 cup milk or buttermilk

1 cup sour cream

2 eggs

2 tablespoons melted shortening or butter

½ cup chopped pecans

2 cups diced apple

1 teaspoon [Watkins Baking Vanilla](#)

Sift flour, baking soda, salt, cinnamon and sugar together. Add milk / butter milk, sour cream & vanilla. Separate eggs. Beat yolks and add to mixture. Mix thoroughly . Beat egg whites stiff and fold into mixture. Add shortening & butter. Lastly fold in the diced apples and pecans. Grease the hot waffle iron with butter or cooking spray. Add about 1/3 cup of batter for each waffle to the hot waffle iron. (The amount will depend on the size of your waffle maker so feel free to experiment with how much you add.)

Serve with honey, maple syrup or marmalade.

Recipe from: vanillaplease.com