



GINGERBREAD PUMPKIN WAFFLES

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ONE BATCH SERVES 8

INGREDIENTS	X1	X2	X3	X4
Gluten free bean flour blend (OR a mix of the following gluten free flours)	3 1/2 c (OR 1 c + 2 T potato or corn starch, 1 c + 2 T tapioca or arrowroot flour, 3/4 c + 2T garbfava flour and 6 T sorghum flour)	7 c (OR 2 1/4 c potato or corn starch, 2 1/4 c tapioca or arrowroot flour, 1 3/4 c garbfava flour and 3/4 c sorghum flour)	10 1/2 c (OR 3 1/4 c + 2 T potato or corn starch, 3 1/4 c + 2 T tapioca or arrowroot flour, 2 1/2 c + 2T garbfava flour and 1 c + 2T sorghum flour)	14 c (OR 4 1/2 c potato or corn starch, 4 1/2 c tapioca or arrowroot flour, 3 1/2 c garbfava flour and 1 1/2 c sorghum flour)
Gluten free baking powder	4 teaspoons	2 T + 2 t	1/4 c	5 T + 1 t
Salt	3/4 t	1 1/2 t	2 1/4 t	1 T
Ground cinnamon	2 t	4 t	2 T	2 T + 2 t
Ground ginger	2 t	4 t	2 T	2 T + 2 t
Ground nutmeg	1 t	2 t	1 T	4 t
Xanthan gum	1 t	2 t	1 T	4 t
Dark brown sugar	1/4 c	1/2 c	3/4 c	1 c
Dark molasses	2 T	1/4 c	6 T	1/2 c
Oil	1/4 c	1/2 c	3/4 c	1 c
Canned pumpkin	1 1/2 c	3 c	4 1/2 c	6 c
Dairy free milk substitute of choice	2 1/2 c	5 c	7 1/2 c	10 c
Gluten free vanilla extract	2 t	4 t	2 T	2 T + 2 t

In a medium sized mixing bowl, mix the first five ingredients well. In a blender or separate bowl, blend the sweetener, oil, pumpkin, dairy free milk and vanilla until smooth. Pour the wet ingredients into the dry ingredients and stir just until combined.

Cook on an oiled waffle iron according to manufacturer's directions.

Allow to cool. Flash freeze on a cookie sheet if desired. Place in gallon freezer bag and freeze.

To serve: Reheat in toaster or microwave until warmed through.