Greek Yogurt Waffles

WITH BANANAS, CANDIED PECANS, MAPLE RUM SYRUP, & WHIPPED CREAM

TRY THESE WAFFLES WITH GREEK YOGURT WHICH ADD A DELIGHTFUL TANGINESS AND BOOST TO THE OVERALL PROTEIN CONTENT. We loaded these tasty waffles with sweet decadence! Warm and crisp waffles are topped with slices of banana, quick candied pecans, and a drizzle of maple rum syrup. Don't forget a little whipped creme to finish it off with flair. Brunch is now served!

Ingredients

Makes about 4-5 waffles

MAPLE RUM SYRUP INGREDIENTS:

1 cup pure maple syrup
1/4 cup dark rum
2 tablespoons butter
1 teaspoon vanilla extract

QUICK CANDIED PECAN INGREDIENTS:

1 tablespoon brown sugar
1 tablespoon granulated sugar
1/2 teaspoon cinnamon
1/4 teaspoon kosher salt
1-1/2 teaspoons water
1/4 teaspoon vanilla
1 cup pecan halves

GREEK YOGURT WAFFLE INGREDIENTS:

2 cup all-purpose flour
1 tablespoon sugar
2 teaspoon baking powder
1/2 teaspoon salt
1 cup Greek yogurt
1 cup milk
2 large eggs
1/4 cup melted butter
1 teaspoon vanilla extract

FOR SERVING:

Maple rum syrup
Quick candied pecans
sliced bananas
whipped cream (optional)

Directions

1 MAPLE RUM SYRUP DIRECTIONS:

COMBINE THE MAPLE SYRUP, DARK RUM, AND BUTTER in a small saucepan and heat over medium-low heat. Stir and simmer for about 5-7 minutes. Add the vanilla extract to the syrup and stir well.

2 REMOVE THE SAUCEPAN FROM HEAT

and allow the syrup to cool slightly before serving.

3 QUICK CANDIED PECAN DIRECTIONS:

COMBINE THE BROWN SUGAR, SUGAR, CINNAMON, KOSHER SALT, WATER, AND VANILLA in a skillet and cook for a few minutes until the sugar dissolves.

ADD THE PECANS AND STIR UNTIL COATED. Cook for another 2-3 minutes while stirring.

4

5

COOL THE COATED PECANS IMMEDIATELY in a single layer on a parchment-lined baking sheet.

GREEK YOGURT WAFFLE DIRECTIONS:

6

PREHEAT THE WAFFLE IRON according to the manufacturer's instructions.

7

MIX THE DRY INGREDIENTS. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.

8

IN ANOTHER BOWL, whisk together the eggs. Add the Greek yogurt, milk, melted butter, and vanilla extract and whisk until well combined.

9

POUR THE WET INGREDIENTS INTO THE BOWL with the dry ingredients. Stir until just combined. Be careful not to over mix; it's okay if there are a few lumps.

10

LIGHTLY GREASE THE WAFFLE IRON with a non-stick cooking spray or a small amount of melted butter. Pour the batter onto the preheated waffle iron, spreading it evenly. Close the lid and cook according to your waffle iron's instructions, usually for about 3-5 minutes, or until the waffles are golden brown and crisp.

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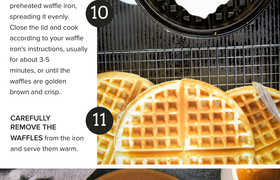
CAREFULLY REMOVE THE WAFFLES from the iron and serve them warm.



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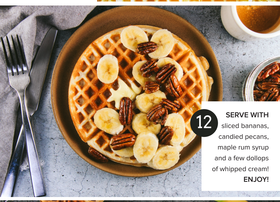
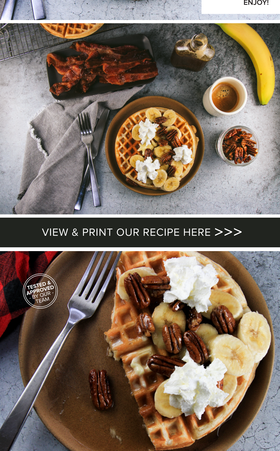
SERVE WITH sliced bananas, candied pecans, maple rum syrup and a few dollops of whipped cream! **ENJOY!**



VIEW & PRINT OUR RECIPE HERE >>>



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