Greek Yogurt Waffles

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

TRY THESE WAFFLES! GREEK YOGURT ADDS A DELIGHTFUL TANGINESS WHILE OFFERING A BOOST TO THE OVERALL PROTEIN CONTENT. With this solid foundation, we've loaded these tasty waffles with decadent toppings -- slices of banana, candied pecans, and a drizzle of maple rum syrup. For some extra flair, plan to finish the presentation with a little whipped cream. 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 cups all-purpose flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- 1/2 teaspoon Kosher salt
- 2 large eggs
- 1 cup Greek yogurt
- 1 cup milk
- 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

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

QUICK CANDIED PECAN DIRECTIONS:

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

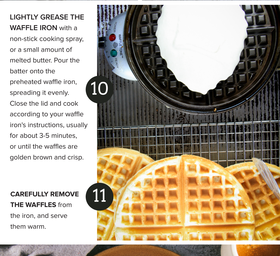
MIX THE DRY INGREDIENTS. In a large bowl, whisk together the flour, sugar, baking powder, and salt.

8

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

9

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



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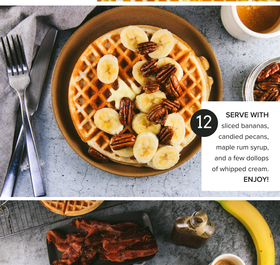
CAREFULLY REMOVE THE WAFFLES from the iron, and serve them warm.



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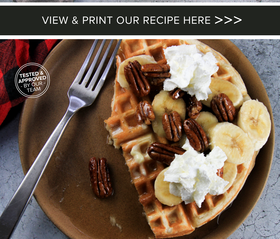
SERVE WITH sliced bananas, candied pecans, maple rum syrup, and a few dollops of whipped cream. **ENJOY!**

VIEW & PRINT OUR RECIPE HERE >>>



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What You Need to Make Breakfast & Brunch

1

Victorinox
Fish spatula

2

Le Creuset
3-1/2 QT Braiser

3

Chef'n Fresh
Force Juicer

4

Heritage Small
Sauce Pan

5

Wüsthof Flexible
Boning Knife

6

OXO
Garlic Press