

To print, go to the top-left corner of the document and select File → Print

Eggnog Waffles

from www.hummingbirdhigh.com

Ingredients

For the Eggnog Waffles:

(makes around six 8-inch waffles)

- 2 cups (10 ounces) all-purpose flour
 - 2 tablespoons granulated sugar
 - 2 1/4 teaspoons (1 packet) instant/rapid-rise yeast
 - 1 teaspoon ground cinnamon
 - 1 teaspoon kosher salt
 - 1 1/2 cups (12 fluid ounces) eggnog, at room temperature
 - 2 large eggs, at room temperature
 - 1 tablespoon bourbon
 - 1 teaspoon pure vanilla extract
 - 6 tablespoons (3 ounces) unsalted butter, melted and still warm
-

Recipe

For the Eggnog Waffles:

1. In a medium bowl, combine 2 cups all-purpose flour, 2 tablespoons granulated sugar, 2 1/4 teaspoons instant yeast, 1 teaspoon ground cinnamon, and 1 teaspoon kosher salt. Whisk until combined, and set aside.
2. In a liquid measuring cup, whisk together 1 1/2 cups eggnog, 2 large eggs, 1 tablespoon

bourbon, and 1 teaspoon pure vanilla extract until combined.

3. Use a cup or a large measuring cup to make a well in the dry ingredients (from the 1st step) and pour the liquid ingredients (from the 2nd step) into the well, using a rubber spatula to mix the ingredients together until combined. Add 6 tablespoons melted and warm unsalted butter and mix until combined. Cover the bowl with plastic wrap and let rise in a warm and draft-free spot for about an hour. After an hour, transfer the mixture to chill in the refrigerator at least 6 hours, preferably overnight.
4. When you're ready to make the waffles, remove bowl from refrigerator and preheat a waffle iron and spray with nonstick cooking spray. Fill waffle iron with batter amount recommended by the waffle iron manufacturer. Cook waffles until golden brown, before serving immediately with powdered sugar and maple syrup. Enjoy!

Tag your creations on Instagram [#hummingbirdhigh](#)

For baker's notes and more recipes, please visit www.hummingbirdhigh.com