

Apple Cinnamon Waffle Casserole

©www.BakingInATornado.com

NOTE: Recipe can be baked at time of preparation or refrigerated up to a day and baked later.

Ingredients:

2 boxes frozen waffles, partially defrosted and chopped
4 oz cream cheese, chopped
7 eggs
3/4 cup milk
1/4 cup Hazelnut or French Vanilla flavored creamer
1/4 cup maple syrup

2 large apples, peeled cored and sliced
1/3 stick butter
2 tsp lemon juice
2 TBSP brown sugar
1/2 tsp cinnamon plus more for sprinkling
1/2 cup pecans or walnuts, chopped

Opt: maple syrup for serving

Directions:

*Grease a 9 X 13 glass baking dish. Preheat oven to 350 degrees if baking now.

*Sautee apples in butter until they start to soften. Add lemon juice, brown sugar and cinnamon. Stir and cook for 1 more minute. Set aside.

*In a large bowl, whisk together eggs, milk, creamer and maple syrup. Mix in the waffle pieces, cream cheese, cooked apples (with the liquid in the sauté pan), and nuts. Pour into prepared baking dish making sure that the ingredients distribute evenly. Sprinkle with cinnamon.

*If baking now: place in oven, covered, for 50 minutes. Uncover and cook for 15 more minutes. Remove from oven and let rest for 5 minutes before serving.

*If baking later: cover with foil and refrigerate up to overnight. Place on counter for an hour before baking.