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# Chocolate Chip Pumpkin Spice Waffles

Prep time: 20 minutes

Servings: 6

We love to embrace the cooler mornings and shorter days of Autumn with the cozy comfort of scratch-made pumpkin spice waffles. This recipe is made extra-special with the addition of our plain kefir, which gives the waffles a delicate flavor boost and fluffier texture than you get with buttermilk. What better way to celebrate the autumnal season -- and of course, our fierce love of breakfast food.

Green Valley Creamery

## Ingredients

2 ½ cups all-purpose flour (or sub for gluten free flour)

¾ cup packed light brown sugar

2 ¼ teaspoons baking powder

1 teaspoon baking soda

½ teaspoon salt

2 teaspoons ground cinnamon

1 teaspoon ground ginger

¼ teaspoon ground cloves

¼ cup of chocolate chips

4 large eggs

1 cup coconut milk

1 cup Green Valley Creamery Lactose-Free Kefir

1 cup canned pumpkin

¼ stick of butter

Pepitas for serving (optional)

Green Valley Creamery Whole Milk Yogurt for serving (optional)

## Instructions

1. Preheat the waffle maker, and lightly grease with your preferred cooking oil.
2. In a large bowl, sift flour, brown sugar, baking soda, baking powder, cinnamon, ginger, cloves, and chocolate chips.
3. Using a different large bowl, whisk together eggs, Green Valley Creamery kefir, pumpkin puree, and butter. Then, add the dry ingredients, mixing and folding until combined, creating a lumpy batter.
4. Add enough batter to the waffle maker so that it fills about 1/3 of the grill space. Close lid until waffles are fully cooked through (usually about 3 minutes.)
5. For maximum creaminess, top waffles with a dollop of Green Valley Creamery whole milk yogurt, pepitas, and chocolate chips. Enjoy immediately!