



Fitch Hill Inn

A Bed & Breakfast

Gingerbread Waffles

Half	Full	
1	2	cups All-Purpose Flour
½	1	teaspoon Baking Powder
½	1	teaspoon Ginger
½	1	teaspoon Cinnamon
¼	½	teaspoon Salt
1/8	¼	teaspoon Cloves
½	1	cup Molasses
½	1	cup Milk
1	1	Egg, beaten
¼	½	cup Vegetable Oil

1. Combine flour, baking powder, ginger, cinnamon, salt and cloves.
2. In a separate bowl, mix together molasses, milk egg, and oil.
3. Add liquid to dry ingredients all at once and stir just until mixed, add additional milk as necessary.
4. Pour batter onto hot, greased waffle iron and bake until golden brown.
5. Waffles can be held in a warm oven until serving.
6. Serve with sweetened whipped cream, lemon curd or Vermont maple syrup.

Yield: Half recipe – 4 waffles
Full recipe – 8 waffles