**Waffles**

**Ingredients:**

2 cups AP flour

½ tsp. salt

4 tsp. baking powder

1 tsp. baking soda

1 Tbsp. sugar

2 eggs

1 ¾ cups milk

½ cup butter melted

1 tsp vanilla extract

**Sautéed Apples:**

1 Tbsp. butter

1 apple cut into slices

2 tsp. cornstarch

½ cup water

½ cup brown sugar

½ tsp. cinnamon

¼ tsp. ground ginger

¼ tsp. nutmeg

**INSTRUCTIONS**

**Waffles:**
Preheat waffle iron to desired temperature.

1. In a large bowl, mix together flour, salt, baking powder, baking soda, and sugar. Set this aside.
2. In a separate bowl, whisk together eggs, milk, butter and vanilla extract
3. Pour wet ingredients into dry ingredients and stir until just combined. Be careful not to over mix. Tiny lumps may remain.
4. Spray the waffle iron, pour waffle batter into iron evenly, and close. Once the iron has stopped steaming and the waffle is golden brown, take it out and enjoy.

**Sautéed Apples:**

1. In a small bowl or cup, mix together the cornstarch and water until the cornstarch dissolves then stir in brown sugar and spices.
2. Melt the butter in a sauté pan over medium heat. Pour the cornstarch and spice mixture into the pan. It should begin to thicken.
3. Once the mixture comes to a simmer, add the apple slices. Cook until they are heated through.
4. Enjoy with your waffles.