

Apple Cinnamon Pecan Waffles

2 cups flour
1 teaspoon baking soda
1 teaspoon salt
2 tablespoons sugar
1 ½ teaspoon cinnamon
1 cup milk or buttermilk
1 cup sour cream
2 eggs
2 tablespoons melted shortening or butter
½ cup chopped pecans
2 cups diced apple
1 teaspoon vanilla

Sift flour, baking soda, salt, cinnamon and sugar together. Add milk / butter milk, sour cream & vanilla. Separate eggs. Beat yolks and add to mixture. Mix thoroughly . Beat egg whites stiff and fold into mixture. Add shortening & butter. Lastly fold in the diced apples and pecans. Heat waffle iron on both sides Grease well. Put a little batter in center. Brown on 1 side . Turn. Brown on other side. Serve with honey, maple syrup or marmalade.

Recipe from: myretrorecipes.com

Links: <https://linktr.ee/myretrorecipes>