

Leftover Sweet Potato Waffles

Serves 4-5

Introduction from Chef Richard Blais

This is my anytime go-to waffle! It works for brunch, dinner or even dessert! Be sure to beat the egg whites well to give your batter a light fluffy texture. The fall flavors of pumpkin seeds and apple pie spice warm the soul, just add a cup of hot cider and a fuzzy blanket and you will be ready to take on those cold weather blues! Use Morton® Fine Sea Salt in the batter because it dissolves quickly and Morton® Kosher Salt to lightly and evenly season the granola. Finish with Morton® Coarse Sea Salt to bring the waffle to the next, next level!

Choosing the Right Salt

Use Morton® Fine Sea Salt in the batter because it dissolves quickly. Finish with Morton® Coarse Sea Salt to add texture and evenly season the granola.

Ingredients

2 ¼ cups all purpose flour
1 tbsp baking powder
3 tbsp sugar
1 tsp cinnamon
½ tsp Morton® Fine Sea Salt
1 cup cooked mashed sweet potato (recipe below)
1/2 cup melted butter
2 cups milk
1 tsp vanilla extract
2 large eggs, separated
1 cup Pomegranate seeds
1 cup toasted, pumpkin seeds
1 cup your favorite granola (or recipe below)
1.5 cups crème fraiche, whipped (or whipped cream)
2 tsp apple pie spice
1 tsp Morton® Coarse Ground Sea Salt

Directions

Preheat your waffle iron and spray with nonstick cooking spray.

In a large bowl mix together the flour, baking powder, Morton® Fine Sea Salt, sugar and cinnamon.

Beat the egg whites in a mixer or with a whisk, until stiff peaks form. Set aside.

In a medium bowl whisk together the milk, vanilla, melted butter and egg yolks.

Add wet mixture to the dry mixture and stir until fully incorporated.

Fold in sweet potato and egg whites.

Spray all sides of waffle iron with nonstick cooking spray, pour batter into waffle iron so that it fills the shell completely

Close waffle iron lid and wait for notification that it is finished (likely, a beep)

Open iron and remove hot waffle

Serve with a handful of pomegranate, pumpkin seeds, granola, and a dollop of crème fraiche, as desired

Finish with a dusting of apple pie spice and Morton® Coarse Sea Salt.

Mashed Potato Recipe

Ingredients

1ea large sweet potato
1 tsp Morton Kosher Salt
1/2 tsp black pepper
1 tsp olive oil

Directions

- Preheat oven to 350 F.
- Rub sweet potato with Morton® Kosher Salt, black pepper and olive oil and wrap tightly in aluminum foil.
- Bake in a baking dish in the oven for 35-40 minutes, or until fork tender.
- Remove from oven, peel once cool enough to touch, and mash with a fork.

Granola Recipe

Ingredients

2 cups rolled oats
1 cup slivered almonds
¼ cup honey
¾ tsp Morton® Coarse Sea Salt
1 tbsp browned butter

Directions

- Preheat oven to 250F.
- Mix all ingredients in a large bowl and pour into a baking dish.
- Cook for 1 hour, stirring every 15 minutes to toast evenly.
- Remove from oven and let cool.
- Use handful of granola to top the waffle, as desired.

