

# Butter Pecan Waffles with Bourbon Syrup

## Ingredients

- Browned Butter (recipe below)
- 1 cup Original Mix
- 3/4 cup milk
- 1 egg
- Additional milk, if needed
- Bourbon Syrup (see recipe below)
- Toasted pecans (optional)

## How to make it

1. Prepare Browned Butter; set aside.
2. Place pancake mix in large bowl. Add milk, egg and Browned Butter-pecan mixture. Stir until large clumps of batter disappear. If batter seems too thick, add additional milk one tablespoon at a time to reach desired thickness. Let batter stand 4 to 5 minutes before cooking.
3. Pour batter into lightly greased waffle iron. Bake until steam stops or as directed by waffle iron manufacturer. Serve with Bourbon Syrup or Pearl Milling Company™ Syrup. Top with toasted pecans, if desired.
4. Browned Butter: Place 2 tbsp unsalted butter in small skillet over low heat. (If possible use a light colored skillet to better determine the level of browning.) Increase to medium-low heat, stirring butter with heat proof spatula. Cook and stir until butter takes on desired brown color. Watch carefully; browning can happen fast. Remove from heat. Stir in 1/2 cup toasted chopped pecans. Note: 2 tbsp melted butter can be used in place of browned butter.
5. Bourbon Syrup: For each 1/2 cup of Pearl Milling Company™ Syrup, stir in 2 to 3 tsp bourbon. Heat over low heat if warm syrup is desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	6

## Made with



Original Mix