Pumpkin Waffles

Makes 3 Waffles

¾ cup [all-purpose flour](https://www.food.com/about/flour-64)

1 ½ teaspoons [baking powder](https://www.food.com/about/baking-powder-6)

 ¼ teaspoon [baking soda](https://www.food.com/about/baking-soda-7)

½ teaspoon [cinnamon](https://www.food.com/about/cinnamon-324)

½ teaspoon [nutmeg](https://www.food.com/about/nutmeg-333)

1 pinch [salt](https://www.food.com/about/salt-359)

1 [eggs](https://www.food.com/about/egg-142)

2 tablespoons firmly packed [brown sugar](https://www.food.com/about/brown-sugar-375)

½ cup [canned pumpkin puree](https://www.food.com/about/pumpkin-285)

¾ cup [milk](https://www.food.com/about/milk-360)

2 tablespoons [butter](https://www.food.com/about/butter-141), melted and cooled

 Mix together flour, baking powder, baking soda, cinnamon, nutmeg, ginger, and salt in large bowl.

 In a second bowl, add eggs, sugar, pumpkin, milk, and butter; beat well.

Gently fold in the flour mixture.

 Cook according to your waffle iron directions (7 minutes).