



Corn Churrwaffles

Ingredients:

- 1 8# pail: BNJUM Corn Muffin Batter
- 1 ½ cup ground cinnamon; 1 cup set aside for cinnamon sugar mixture 1 ½ cup granulated white sugar; for dusting after baked.
- 3 tbsp. ground allspice
- 2 tbsp. ground cayenne pepper 1
tbsp. fresh grated nutmeg

Instructions:

- Defrost batter. Combine ½ cup of ground cinnamon, allspice, cayenne pepper and nutmeg until well blended.
- Blend remaining cinnamon with sugar and set aside.
- Prepare on a well greased, medium-high temp waffle iron.
- Cook until done; approximately 3-5 minutes depending on the thickness of waffle iron.
- Freeze for later use or toss in cinnamon sugar mixture and serve immediately.