



Sweet Potato Waffles

Yield: 50 each 4-inch Waffles

Ingredients:

- 5 lbs [Reser's® Special Request™ All Natural Mashed Sweet Potatoes](#) (71117.14391)
- 5 quarts All-purpose flour
- 3/4 cup Baking powder
- 5 tsp Cinnamon, ground
- 2 1/2 tsp Cloves, ground
- 20 Eggs, separated into yolks and whites
- 15 cups Whole milk

Directions:

1. Preheat waffle iron.
2. Combine Reser's All Natural Mashed Sweet Potatoes with all ingredients, except the egg whites and sugar.
3. Mix until just combined. Do not over-mix.
4. With a mixer, combine the egg whites and sugar and beat on high until firm peaks form.
5. Fold the egg white and sugar mixture into the sweet potato mixture.
6. Pour mix onto waffle iron and cook until golden.
7. Serve with warm maple syrup and sliced bananas.