

Circle M Yeasted 'Squaffles'

2 cups roasted squash, well-mashed
¼ cup (½ stick) unsalted butter, melted
1 ½ cups whole milk
1 teaspoon vanilla extract
1 ½ cups white whole-wheat flour
½ cup wheat germ
1/8 cup flaxseeds
1 tablespoon raw sugar
1 packet (¼ ounce, 2 ¼ teaspoons) yeast
1 ½ teaspoons ground cinnamon
¼ teaspoon freshly grated nutmeg
¼ teaspoon ground cloves
½ teaspoon salt
2 large eggs, beaten

In a small bowl, whisk together squash, butter, milk and vanilla. In a large bowl, whisk together flour, wheat germ, flaxseeds, sugar, yeast, spices and salt. Add wet ingredients to dry and stir until combined. Let sit overnight in fridge, covered.

About an hour before you are ready to cook in the morning, remove batter from fridge and stir in eggs. Let sit out until batter is at room temperature and then cook, following your waffle iron's instructions.

Adapted from Kriss Marion at Circle M Farm in Blanchardville, WI