



Apple Cinnamon Waffles

Ingredients

For the Waffles:

- 2 cups of MASECA® corn masa flour
- 3 tablespoons of sugar
- 3 teaspoons of baking powder
- 1 teaspoon of ground cinnamon
- ½ teaspoon of salt
- 4 large eggs
- 2 ½ cups of milk
- 6 tablespoons of melted butter
- 2 teaspoons of vanilla extract

Optional: pinch of nutmeg

Maple syrup for serving

For the Apple Cinnamon Compote:

- 2 medium apples, peeled, cored, and diced
- ¼ cup of apple juice
- 2–3 tablespoons of brown sugar
- ½ teaspoon of ground cinnamon
- Pinch of salt
- ½ teaspoon of vanilla extract
- 1 teaspoon of fresh lemon juice

Optional: pinch of nutmeg

Preparation

For the Waffles:

1. Preheat your waffle iron according to manufacturer instructions.
2. In a large bowl, whisk together MASECA® corn masa flour, sugar, baking powder, cinnamon, and salt.
3. In a separate bowl, whisk the eggs, milk, melted butter, and vanilla until smooth.
4. Pour the wet ingredients into the dry ingredients and mix just until combined. Do not overmix. Small lumps are okay.

5. Lightly grease the waffle iron. Pour batter into the center and cook until waffles are golden and crisp, about 3–4 minutes, depending on your waffle iron.
6. Top with apple cinnamon compote and maple syrup. Serve warm.

For the Apple Cinnamon Compote:

1. Add the apples, juice, brown sugar, cinnamon, and salt to a small saucepan.
2. Bring to a gentle simmer over medium heat, stirring occasionally.
3. Lower the heat and cook for 8–10 minutes, until the apples are soft but still slightly chunky.
4. Remove from heat and stir in the vanilla and lemon juice.
5. Let cool slightly. The compote will thicken as it sits.

Serves 6 waffles