

Stuffing Waffles

(adapted from Good Morning America Segment)

link: <https://www.goodmorningamerica.com/food/story/stuffing-waffles-thanksgiving-leftover-recipe-love-74406461>

For the waffles:

5 cups leftover stuffing crumbled, 2 eggs beaten, 1/4 to 1/2 cup heavy cream, Vegetable oil (or non-stick spray), for brushing waffle iron

Directions

Preheat waffle maker to medium-high. Apply non-stick materials. Combine stuffing, eggs and 1/4 cup cream. If mixture is too dry and not spreadable in the waffle maker pockets, add more cream as needed, until mixture is just wet enough to spread.

Generously brush top, bottom and all pockets of waffle maker with oil.

Evenly and firmly pack each pocket of the waffle maker full with stuffing mixture.

Close and cook about 7 minutes, until golden and the waffles easily lift out of waffle maker. Stack with Turkey and serve with your leftover turkey gravy.

We use a 4 waffle iron (each 4.5"x4.5"). This recipe will make 4 waffles with that type of iron.