



## *Ground Cloves*

Cloves provide a uniquely warm, sweet and aromatic taste to ginger bread and pumpkin pie, but they can also make a wonderful addition to split pea and bean soups, baked beans and chili.



**680793      6/16 oz.**

**Whole Cloves**

**680814      6/12 oz.**

### *Sweet Spiced Waffles*

#### **Ingredients**

1<sup>3</sup>/<sub>4</sub> cups flour  
1<sup>1</sup>/<sub>4</sub> tsp. baking powder  
1/2 tsp. ground cloves  
1/2 cup toasted pecans, chopped (optional)  
3 eggs, room temp  
1 Tbsp. sugar  
3/4 cup milk  
1/4 tsp. vanilla extract  
4 Tbsp. melted butter

#### **Preparation**

Blend flour, baking powder, ground cloves, and nuts. Set aside. In a bowl, beat eggs until triple in volume. Add sugar and beat 1 minute more. Stir in vanilla. Add flour mixture and milk alternately. Fold in eggs gently but thoroughly. Fold in melted butter until just blended. Pour batter onto preheated waffle iron and bake according to manufacturer's directions.

