



[Easy Jack-O'-Lantern Waffle](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 5 minutes

Cook time: 10 Minutes

Serves: 2

Easy Jack-O'-Lantern Waffle Ingredients:

- 1 cup All-purpose Flour
- 3 TBSP Sugar
- 1/3 cup Vegetable Oil
- ½ TBSP Baking Powder
- 1 Egg
- ¾ cup Milk
- 1 TBSP Vanilla Extract
- Pinch Salt
- Orange Food Coloring
- Black Gel Icing
- Green Gel Icing
- Green Sprinkles

Easy Jack-O'-Lantern Waffle Directions:

- Grease your waffle maker with butter; top and bottom (do not turn on yet).

- In a large mixing bowl, mix together flour, sugar, oil, baking powder, egg, milk, vanilla, and salt.
- Add in a few drops of orange food coloring. Mix well.
- Pour your batter into your waffle maker just enough so you cannot see the bottom.
- Cook on medium heat until timer/light goes off. (Open the waffle maker, if it does not look completely done, cook another 30 seconds. If your waffle maker lists different instructions, follow those directions.)
- Unplug waffle maker and carefully remove the waffle to a dinner plate.
- Using the black gel icing, draw a face and eyes in a jack-o'-lantern pattern (triangles for eyes, round mouth... you could cut out a few "teeth" on the mouth if you like!)
- Draw a stem at the top of the jack-o'-lantern (extend onto the plate). Place a pinch of sprinkles on top of the green icing.
- Serve!