

Cooking With Rania

KDKA Pittsburgh Today Live 12/23/2013

Pumpkin Waffles

INGREDIENTS

- 2 ½ cups all-purpose flour
- 4 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon ground allspice
- 1 teaspoon ground ginger
- ½ teaspoon salt
- ¼ cup packed brown sugar
- 1 cup canned pumpkin
- 2 cups milk
- 4 eggs, separated
- ¼ cup butter, melted

DIRECTIONS

Combine the flour, baking powder, cinnamon, allspice, ginger, salt, and brown sugar in a mixing bowl. In a separate bowl, stir together the pumpkin, milk, and egg yolks. Whip the egg whites in a clean dry bowl until soft peaks form.

Stir the flour mixture and 1/4 cup melted butter to the pumpkin mixture, stirring just to combine. Use a whisk or rubber spatula to fold 1/3 of the egg whites into the batter, stirring gently until incorporated. Fold in the remaining egg whites. Cook waffles according to manufacturer's instructions.

Apple Cider Syrup

Ingredients:

- ½ cup sugar
- 1 tablespoon cornstarch
- 1 teaspoon ground cinnamon
- 1 cup apple cider
- 1 tablespoon lemon juice
- 2 tablespoons butter

Directions:

Stir together the sugar, cornstarch, and cinnamon in a saucepan. Stir in the apple cider and lemon juice. Cook over medium heat until mixture begins to boil; boil until the syrup thickens. Remove from heat and stir in the 2 tablespoons of butter until melted. Serve warm.

Makes about 6 Waffles

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Dried Cherry Sour Cream Scones

INGREDIENTS

2 cups all purpose flour
1/4 cup light brown sugar (packed)
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
5 tablespoons chilled unsalted butter - cut into 1/2-inch pieces
2/3 cup sour cream
1 teaspoon vanilla extract
1/2 cup dried cherries

1 large egg - beaten to blend for glaze
Additional brown sugar - for glazing

DIRECTIONS

Preheat oven to 425 degrees. In the bowl of a food processor fit with a steel blade, process the first 5 ingredients just to blend. Add in the unsalted butter and process until a coarse meal forms. Add in the sour cream and vanilla and process until a dough forms. Remove the mixture from the bowl and turn out onto a lightly floured surface. Knead in the dried cherries until they are well incorporated - about 10 turns. Cut the dough in half and shape each half into a ball. Press down into a round and gently roll each round into a circle about one half inch in thickness. Cut each circle into eight wedges.

Transfer the wedges onto a parchment lined baking sheet. Brush them with the beaten egg and sprinkle a little of the brown sugar on each scone. Bake about 12 minutes or until golden. Serve warm with jam and butter.

Makes: 16 scones