

MINI MUFFIN

WAFFLE BAR

Heat a waffle iron, take your favorite Otis Spunkmeyer Mini Muffins, place them into the waffle iron, press down and waffle-ize. Muffins turn to wuffins in a matter of minutes!



WUFFIN BAR TOPPINGS

Toasted Pecan Butter

Ingredients

- 1/2 cup raw pecans
- 1 tablespoon brown sugar
- 1 tablespoon pure maple syrup
- 1 cup salted butter, softened

Directions

1. Heat oven to 325. Place pecans on a lined baking sheet and bake in the oven for 10-15 minutes until fragrant and slightly darkened.
2. Remove from oven and allow to cool.
3. When the pecans are cooled, chop pecans.
4. Mix brown sugar and maple syrup together until brown sugar is dissolved.
5. Mix together chopped pecans, brown sugar maple syrup mixture and softened butter.

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Blueberry Compote

Ingredients

- 2 cups frozen blueberries
- 2 tablespoons water
- 3 tablespoons sugar
- 2 tablespoons fresh squeezed lemon juice

Directions

1. In a medium saucepan over medium heat, combine blueberries, water, sugar and lemon juice.
2. Cook over medium heat for 10 minutes.
3. Add remaining blueberries and continue cooking, stirring frequently for another 5 minutes. When blueberry sauce is thick enough to coat the back of a spoon you are done. Serve warm.

Lemon Glaze

Ingredients

- 1/4 cup freshly squeezed lemon juice
- 1 tablespoon lemon zest
- 1 cup natural powdered sugar

Directions

1. Place powdered sugar in a mixing bowl. Slowly incorporate lemon juice a tablespoon at a time, mixing until smooth.
2. Add as much lemon juice to get powdered sugar to a nice thick, but pourable consistency.
3. Add in lemon zest and mix to incorporate.



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Creamy Peanut Butter Sauce

Ingredients

1/4 cup vanilla bean Greek yogurt

3 tablespoons creamy natural peanut butter

1-2 tablespoons of milk

Directions

1. Mix yogurt and peanut butter together until smooth.
2. One tablespoon at a time, add milk to yogurt peanut butter mixture until you get your desired consistency. Should be easy to spread or pour over waffles.

