



Welcome to a Bed & Breakfast in Louisiana

Sweet Potato Praline Pecan Waffles

Treat yourself to Creole, Cajun, and Southern traditions like Chicory Coffee

- 1 cup chopped pecans (we used ½ cup)
- 1-1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 4 large eggs, lightly beaten
- 1 cup boiled and mashed sweet potatoes
- 3/4 cup milk
- 6 Tablespoons melted butter
- 1/4 cup brown sugar

Pecan Praline Pancake Syrup (Prepare Ahead)

- 4 Tbsp butter
- 1 cup brown sugar
- 1/2 cup light cream
- pinch of salt

1 1/2 tsp vanilla extract

1/2 cup chopped pecans (we added some pecan halves also)

Serve with cooked pork sausages, orange slices, fresh raspberries, spinach leaves as desired

Sweet Potato Praline Pecan Waffles

- Toast the pecans in a skillet over medium heat, stirring frequently until fragrant and lightly toasted, about 5 minutes.
- In a small bowl, combine the flour, salt, and baking powder; whisk to mix thoroughly.
- In a large bowl, whisk eggs; add the sweet potato, milk, butter, and brown sugar, and whisk to mix. Add the flour mixture and stir to combine. Add the pecans and mix.
- Cook on a preheated waffle iron until browned. Serves 4 large servings
- Serve with: cooked pork sausages; garnish with orange slices, fresh raspberries, spinach leaves as desired

Pecan Praline Pancake Syrup – Prepare Ahead

- In a medium sized pot, bring butter, brown sugar, and light cream together to a boil over med-low heat, whisking constantly. Allow the mixture to boil for 3-4 minutes, or until the sauce has thickened and coats the back of a spoon (can be anywhere as long as 5-7 minutes).
- Drop the mixture to low and add in the salt, vanilla extract, and chopped pecans and cook another minute or so.
- Turn the heat off and allow the caramel praline sauce to cool.
- Serve warm to drizzle over waffles and sausages. Yield: about 1 jar

Cook's Note: I added only 1/2 cup chopped pecans to the waffles but added about 1/4 to 1/3 cup pecan halves to the syrup.

Recipe by: Ashton's Bed and Breakfast, New Orleans, Louisiana

For More Information See: <https://www.ashtonsbb.com/new-orleans-bed-breakfast>
<https://www.ashtonsbb.com/>

About Sweet Potato Praline Pecan Waffles: These crispy waffles with tender warm sweet potato flavor are drizzled with Praline Pancake Syrup, filled with toasted caramelized pecans. What a special treat! Serve them with hot browned pork sausages and a garnish of fresh oranges, raspberries, and spinach leaves.

About Pecan Praline Pancake Syrup: Based on Louisiana's trademark confection, the praline, this caramel-based syrup is loaded with crunchy pecans. It's delicious spooned over almost everything.

Welcome to: Ashton's Bed and Breakfast, New Orleans, Louisiana:

This historic New Orleans Bed and Breakfast offers luxury lodging in the Esplanade Ridge Historic District, which is just nine blocks from the French Quarter. The original historic architectural elements blend perfectly with the modern amenities for a true sense of southern charm. The residential neighborhood is just steps away from famous restaurants, museums, and lots of fun on Bourbon Street.

Patrick and Karma, New Orleans natives, welcome guests to the inn's eight comfortable and luxurious rooms to enjoy Creole hospitality and Cajun cooking. When guests stay at Ashton's Bed and Breakfast, they discover true New Orleans meals, that are decadent and served with fresh fruit, fresh juices, home-baked pastries, and a new homemade entrée each morning.