



Elvis Peanut Butter & Banana Waffles with Chocolate Ganache

Ingredients:

Waffles:

2 cups Krusteaz mix
1 1/2 cup cold water
1 egg
2 Tbsp Vegetable Oil
1 VERY ripe banana
1/2 creamy peanut butter
1/2 cup roasted pecans chocpped (optional for topping)
1 extra banana sliced (optional topping)
Powdered Sugar for dusting

Ganache:

1/2 cup Belgium Chocolate
1/4 half and half

Above ingredients make 10-12 waffles

Directions:

Waffles:

- 1) Mix all indredients above (except for toppings)
- 2) 1/3 cup of mix into a greased waffle maker
- 3) Place in warming oven until all are complete
- 4) Slice each waffle in half when you remove from oven (not before as they will dry out)

Ganache:

Set up a small double boiler and melt choocate on low adding half and half to attain desired thickness of ganache.

To plate a serving, stack three halves of a waffle at an angle. Sprinkle with powdered sugar and add sliced bananas, and pecans if desired. Drizzle with chocolate ganache and serve.

*Playing Elvis music during breakfast is optional, but so much fun! Have your guests name their favorite Elvis song and why; breakfast Karaoke optional! :-)

Please share pictures of your creations to our FB page www.facebook.com/bayhaveninn or Instagram @BayHavenInn and hashtag it at #Bayhaveninnbnb #BayHavenInnCreations #ElvistBreakfast #LOVEme Tender #foodforthesoul #goodforthebody #goodforthesoul

