

## This Gingerbread-Spiced Waffle Burger Is the Cozy Crave You Didn't Know You Needed

Winter Gingerbread Maple Bacon Waffle Burger



**TIME**  
**4 min**

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**ChefManiac**

### INGREDIENTS

1 lb ground beef  
1 tsp salt  
 $\frac{1}{8}$  tsp black pepper  
 $\frac{1}{8}$  tsp ground ginger  
 $\frac{1}{8}$  tsp ground cinnamon  
... tsp ground cloves  
... tsp ground nutmeg

4 slices of bacon

4 waffles (homemade or store-bought)

4 slices of cheddar cheese

Maple syrup

Butter

Ingredient Notes & Swaps:

**Spices:** The warm gingerbread-inspired blend gives just enough holiday flavor without overwhelming the savory base.

**Waffles:** Store-bought are fine, but if you've got a waffle iron and a few extra minutes, fresh waffles make this unbeatable.

**Cheese:** Cheddar brings sharpness to balance the sweetness, but brie or gouda would make a rich, creamy swap.

Step-by-Step Instructions:

**Preheat Your Skillet**Set a large skillet over medium heat.

**Make the Burger Patties**In a bowl, combine ground beef with salt, pepper, ginger, cinnamon, cloves,

and nutmeg. Mix gently and form into 4 equal patties.

**Cook the Bacon**In the skillet, cook bacon until crispy. Set aside on paper towels to drain.

**Cook the Patties**In the same skillet, cook spiced burger patties to desired doneness, about 3-4 minutes per side. Top each with a slice of cheddar and let it melt.

**Toast the Waffles**While the patties cook, toast the waffles in a toaster or oven until crisp and golden.

**Assemble the Burgers**Place one waffle on a plate. Add a cheesy burger patty, a slice of bacon, and top with another waffle. Drizzle maple syrup over the top waffle and add a small pat of butter.

**Serve Hot**Serve immediately while the waffles are warm and the cheese is melty.

**Tips for Success:**

**Don't overmix your beef:** Gentle mixing keeps the patties tender.

**Warm your waffles last:** This ensures they're crisp and warm at serving time.

**Go extra:** Add a fried egg for brunch vibes or a smear of whipped cream cheese on the waffle for a twist.

**Serving Suggestions & Pairings:**

**Beer Cheese Dip** - as a starter or side dip

**Crockpot Nacho Dip** - for a rich, hearty addition to the table

**Dorito Casserole** - bold and crunchy comfort food

**Sheet Pan Quesadillas** - easy and sharable

**Chicken Enchiladas** - for a full comfort feast

**Storage & Leftovers:**

## DIRECTIONS

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- 2.** **Make the : Burger Patties**In a bowl, combine ground beef with salt, pepper, ginger, cinnamon, cloves, and nutmeg. Mix gently and form into 4 equal patties.
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- 6.** **Assemble the : Burgers**Place one waffle on a plate. Add a cheesy burger patty, a slice of bacon, and top with another waffle. Drizzle maple syrup over the top waffle and add a small pat of butter.
- 7.** **Serve : Hot**Serve immediately while the waffles are warm and the cheese is melty.
- 8.** **Tips for Success:** Don't overmix your beef: Gentle mixing keeps the patties tender.
- 9.** **Warm your waffles last:** This ensures they're crisp and warm at serving time.
- 10.** **Go extra:** Add a fried egg for brunch vibes or a smear of whipped cream cheese on the waffle for a twist.
- 11.** **Serving Suggestions & Pairings:** This festive burger pairs beautifully with:
- 12.** **Beer : Cheese Dip** - as a starter or side dip
- 13.** **Crockpot : Nacho Dip** - for a rich, hearty addition to the table

14. Dorito : Casserole - bold and crunchy comfort food
15. Sheet : Pan Quesadillas - easy and sharable
16. Chicken : Enchiladas - for a full comfort feast
17. Storage & Leftovers: Fridge: Store unassembled components separately for up to 3 days.
18. Reheat: Warm patties in a skillet or microwave; toast waffles fresh for best texture.
19. Freezer: Freeze cooked burger patties and reheat as needed-great for making quick winter breakfasts deluxe.
20. More Recipes You'll Love: For more cozy, creative, and craveable eats, check these out:
21. Dorito : Casserole - bold, melty, and a guaranteed hit
22. Beer : Cheese Dip - rich and smooth
23. Crockpot : Nacho Dip - perfect for parties or lazy snow days
24. Sheet : Pan Quesadillas - fast and filling
25. Chicken : Enchiladas - saucy, satisfying, and great for gatherings

## SWAPS & NOTES

**& Swaps Spices:** The warm gingerbread-inspired blend gives just enough holiday flavor without overwhelming the savory base.

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## TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-gingerbread-spiced-waffle-burger-is-the-cozy-crave-you-didnt-know-you-needed/>