

Cassava Waffles



PREP TIME:

5 MINUTES

COOK TIME:

10 MINUTES

TOTAL TIME:

15 MINUTES

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Recipe type: Gluten Free / Dairy Free

Yield: 4 Servings – About 4 Waffles

Batter Ingredients:

- ½ Cup Gluten Free Flour – *Recommend: King Arthur Brand*
- ½ Cup Cassava Flour
- 2 teaspoons Baking Powder
- ½ teaspoon salt
- 3 TBSP Coconut Sugar
- 1 Egg
- 1/2 Teaspoon Pure Vanilla Extract
- 2 TBSP Canola Oil
- ¾ Cup Organic Coconut Milk (or other non-dairy milk: Almond/GF Oat)
- Non-dairy Butter (recommend Melt brand or Earth Balance)

Instructions:

1. In small mixing bowl add both flours, baking powder, salt and sugar.
2. In a separate small bowl add 1 egg (lightly whisked), vanilla, oil and milk.
3. Add wet ingredients to dry ingredients and mix with spoon until combined. Try not to overmix.
4. Depending on consistency, may need to add a splash more milk.
5. Heat up waffle iron until it's ready for cooking. Spray lightly with coconut oil.
6. Spoon in batter – about ½ - ¾ cup – into center of iron.
7. Close & cook about 5 minutes. Can flip over a few times. Allow to cook another 4-5 minutes until get the desired crispness.
8. *Can also try adding 1/2 cup blueberries to batter or vegan chocolate chips if feeling sassy.*

Serving Ideas: Enjoy with fresh strawberries, blueberries (fruit of preference) / Pure Maple Syrup / Coconut Whipped Cream

***Try and use all organic ingredients if possible.**

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