

Gluten-Free Waffles

By Ordinary Pioneer

Yield: 13-15 waffles

Prep Time: 15 minutes

Cook Time: 5-8 minutes (depending on waffle iron)

INGREDIENTS:

2 Cups Oat Flour

1 Cup Almond Flour

4 Teaspoons Baking Powder

1 Teaspoon Salt

1 Tablespoon Cinnamon (optional)

1.5 Cups Dairy-Free Milk (recommend coconut or almond)

½ Cup Melted Coconut Oil

4 Eggs (room temperature) or Flax Eggs for Vegan

¼ Cup Maple Syrup

2 Teaspoons Vanilla Extract

DIRECTIONS:

Pre-heat waffle iron.

Whisk together flours, baking powder, salt and cinnamon. In a separate bowl, beat eggs. Stir in in milk, maple syrup and vanilla. Slowly whisk in coconut oil.

NOTE: If the mixture is too cold, coconut oil will coagulate. Milk can be slightly warmed in the microwave or on the stove if taken directly from the fridge.

Add wet ingredients to dry ingredients and incorporate until just blended. Let mixture rest for 5 minutes to allow oat flour to absorb wet ingredients. Mixture will be slightly thicker.

Gently stir mixture one more time before adding first batch to waffle iron. Make waffles according to waffle maker instructions (mine takes about ¼ cup of batter with a 5-6 minute cook time). Waffles are done when the outside is golden brown.

Serve immediately or place in warm oven, uncovered until ready to eat. Store in airtight container in the fridge for up to 5 days or freeze. Reheat in toaster.