

# Pina Colada Waffles

**TOTAL TIME:** 45 minutes

## FOR THE WAFFLES:

1 C strong Samantha S's Low Caf Tropics tea (brewed and cooled)  
2 C all-purpose flour  
2 T sugar  
1 T baking powder

1/2 t salt  
2 lg eggs  
1/2 C coconut milk  
1/4 C melted butter  
1 t vanilla extract

## FOR THE PINEAPPLE SYRUP:

1 C pineapple juice  
1/2 C strong Samantha S's Low Caf Tropics tea (brewed and cooled)

1/2 C sugar  
1 T cornstarch  
1/4 C water

## FOR THE COCONUT WHIPPED CREAM:

1 can coconut cream (chilled overnight)  
2 T powdered sugar

1 t vanilla extract

## TOPPINGS:

Fresh pineapple chunks

Shredded coconut

**PREHEAT YOUR WAFFLE IRON** according to the manufacturer's instructions.

**WHISK TOGETHER THE FLOUR**, sugar, baking powder, and salt in a large bowl.

**WHISK TOGETHER THE EGGS**, coconut milk, melted butter, vanilla extract, and brewed Low Caf Tropics tea in another bowl.

**POUR THE WET INGREDIENTS** into the dry ingredients and stir until just combined.

**COOK THE WAFFLES** in the preheated waffle iron until golden brown and crisp.

**COMBINE THE PINEAPPLE JUICE**, brewed Low Caf Tropics tea, and sugar in a small saucepan.

**MIX THE CORNSTARCH and water** in a separate bowl until smooth.

**ADD THE CORNSTARCH MIXTURE** to the saucepan and bring to a boil, stirring constantly until thickened.

**REMOVE FROM HEAT** and let cool slightly.

**SCOOP THE CHILLED** coconut cream into a mixing bowl, leaving any liquid behind.

**BEAT THE COCONUT CREAM** with an electric mixer until soft peaks form.

**ADD THE POWDERED SUGAR** and vanilla extract and continue to beat until stiff peaks form.

**TOP THE WAFFLES** with pineapple syrup, a dollop of coconut whipped cream, fresh pineapple chunks, and shredded coconut.