



Belgian Waffles

Ingredients:

- 150g gluten free self-raising flour
- 3 tbsp caster sugar
- ½ tsp gluten free baking powder
- 250ml milk
- 1 egg
- 2 tsp vanilla extract
- vegetable oil spray for cooking (if needed)
- favourite toppings to serve

Instructions:

- In a large mixing bowl, combine the flour, sugar and baking powder. In a jug, beat together the milk, egg and vanilla.
- Create a well in the flour and pour in the milk and egg mixture, whisking thoroughly for 30 seconds until nice and smooth. Allow the batter to rest for 5 - 10 minutes.
- While your batter is resting, start heating up your waffle maker. All waffle makers vary, so follow the instructions of your particular machine. If yours requests that you brush a little vegetable oil onto it first, make sure you do this once it's heated
- Once your waffle maker has heated, pour in one measure of your batter (about 55g/ ¼ cup) at a time, and close the lid. Cook for 3 - 4 minutes until consistently golden on the outside. Once cooked, remove and keep warm in a low oven while you use up the rest of the batter.
- Serve with your favourite toppings