

Almond Flour Waffles



This recipe is easily doubled.

- Prep time: 15 minutes
- Cook time per batch time: 10 minutes
- Yield: 6 to 8 waffles

Ingredients

- 1 1/2 cups almond flour or almond meal
- 1/2 cup tapioca flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- Pinch of salt
- 3 tablespoons cane sugar
- 3 large eggs
- 3 tablespoons allowed oil, warmed to liquid state
- 1 cup almond milk, room temperature
- 2 teaspoon vanilla extract

Special equipment:

Waffle maker

Method

1 Preheat your waffle maker: Turn on your waffle maker and let it warm for 5 to 10 minutes, until hot enough that a flick of water evaporates on contact. Heat the oven to 250°F.

2 Make the waffle batter: Whisk together the dry ingredients in a medium bowl. In a separate bowl, whisk together the wet ingredients. Add the wet ingredients to the dry ingredients and thoroughly whisk together.

3 Rest the batter: Allow the mixture to sit for 5 minutes to give the flour time to absorb the liquid.

4 Make the waffles: Grease the waffle maker and make waffles according to manufacturer's instructions. After cooking, place the finished waffles in the oven for 5 to 10 minutes to stay warm and to crisp them up a little. Serve immediately.

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