

Vegan G/F
waffles



Recipe



Prep Time: 5 minutes

Total Time: 2-3 minutes per waffle

Yield:

6-8 waffles

INGREDIENTS

Dry

2 1/3 cups gluten free flour mix

2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

3 tbsp coconut sugar

Wet

1/3 cup coconut or vegetable oil

1 cup cashews milk

2 tsp vanilla

1/4 cup aquafaba*



INSTRUCTIONS

In a large bowl mix together all dry ingredients & set aside

In another large bowl whip the aquafaba* to stiff peaks.

Mix together the nut mylk, oil & vanilla extract, pour over the dry ingredients & incorporate.

Fold in the aquafaba*

Set aside & heat up your waffle iron, cook each waffle to the instructions on your waffle iron.

* aquafaba is the liquid in a can of chickpeas. open & strain out the chickpeas. (save for another recipe) use the liquid like egg whites.