

Gluten- Free Almond Flour 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 sugar
- 3 large eggs
- 3 tablespoons coconut oil, warmed to liquid state
- 1 cup almond milk, room temperature
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract

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°
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.
2. Rest the batter: Allow the mixture to sit for 5 minutes to give the flour time to absorb the liquid.
3. Make the waffles: Grease the waffle maker and make waffles accordingly. 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.
