



Chocolate-hazelnut waffles

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic
By: Cuisine L'Angélique



YIELD: 4 WAFFLES

ORGANIC INGREDIENTS

- 250 ml (1 cup) [Cuisine L'Angélique Waffle and Pancake Mix](#)
- 65 ml (1/4 cup) cocoa powder
- 1 ml (1/4 teaspoon) ground cinnamon
- 185 ml (3/4 cup) plant-based milk substitute* of your choice
- 65 ml (1/4 cup) light olive oil
- 30 ml (2 tbsp) maple syrup
- 1 large egg
- 5 ml (1 tsp) vanilla extract
- 85 ml (1/3 cup) hazelnuts, crushed with a food processor
- 85 ml (1/3 cup) semi-sweet chocolate chips

PREPARATION

1. In a small bowl, combine dry ingredients: waffle mixture, cocoa powder and cinnamon. Reserve.
2. In a large bowl, combine vegetable drink, olive oil, maple syrup, egg and vanilla extract. Whisk vigorously.
3. Add dry ingredients and whisk again until smooth.
4. Add crushed hazelnuts and chocolate chips. Mix well with a wooden spoon.
5. Rest batter for 15 minutes.
6. Pre-heat waffle maker and brush with oil. Pour batter and spread lightly if necessary. Cook until golden.
7. For crispy waffles, brush the surface of the waffle maker with oil between each batch.

**If you do not follow a dairy-free diet, replacing milk substitute with cow's milk is an option.*



TIP

See the product sheet of this mix to see its [nutritional values and ingredients](#).