



Instructions:

Waffles and pancakes

Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique



For a 1/2 pack of mix / Approx. 6 waffles or pancakes

ORGANIC INGREDIENTS

- 228 g (1 1/2 cups) of [Waffle and Pancake Mix](#)
- 315 ml (1 1/4 cups) plant-based milk substitute* of your choice
- 30 ml (2 tbsp) light olive oil
- 1 large egg
- Vanilla extract to taste

BATTER PREPARATION

1. Pour all ingredients into blender. For a thicker batter, reduce the amount of liquid.
2. Blend until batter is uniform.
3. Let rest for 20 minutes.
4. Place 65 ml (1/4 tasse) in the waffle maker or in a lightly oiled frying pan.
5. Cook until golden.

TIP

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

This box yields approximately 12 waffles or pancakes.

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