

BREAKFAST

OAT FLOUR WAFFLES



PREP TIME: 15 MINS



COOK TIME: 15 MINS



SERVES: 6 WAFFLES



INGREDIENTS

| | |
|--------|-----------------|
| 2 cups | Naked Out Flour |
| ¼ cup | Warmed butter |
| 1 cup | Milk |
| 2 | Large eggs |
| 2 tsp | Vanilla extract |
| 2 tbsp | Sugar |
| 2 tsp | Baking powder |
| ½ tsp | Salt |

DIRECTIONS

1. In a large bowl, combine the milk, eggs, melted butter, and vanilla extract.
2. Add the oat flour, baking powder, salt, and sugar, and whisk together with the wet ingredients. Let the mixture stand for 10-15 minutes until the mixture has thickened.
3. While the oat mixture is standing, pre-heat your waffle iron.
4. Add waffle batter, filling each section about $\frac{3}{4}$ of the way to avoid overflow.
5. Cook for 5-6 minutes or however long it takes your waffle iron according to its instructions.
6. Add your favourite toppings. We love whipped cream and peaches!



Hinterland
FLOUR MILL