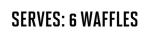
BREAKFAST

OAT FLOUR WAFFLES



PREP TIME: 15 MINS

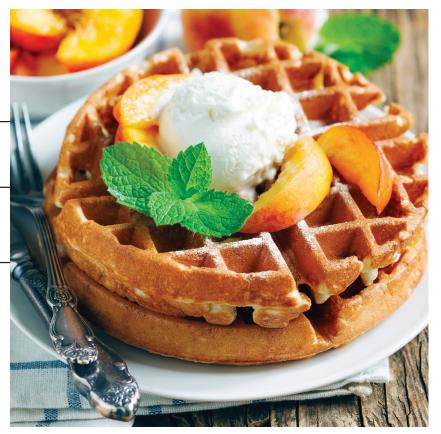
COOK TIME: 15 MINS



INGREDIENTS

2 cups	Naked Out Flour
¼ сир	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 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!

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