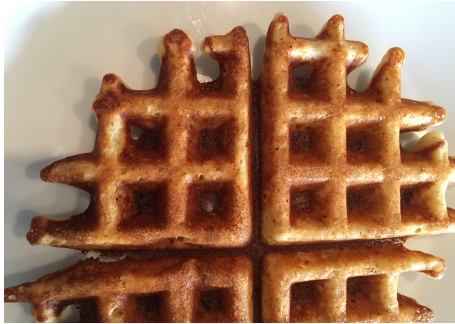


GLUTEN FREE & DAIRY FREE WAFFLES

From Blooming life beautiful. The blog. By Molly Rottschafer



INGREDIENTS

2 eggs

2 cups [Pamela's GF Baking and Pancake mix](#)

4 teaspoons [baking powder](#)

½ cup [coconut oil](#), melted

1 teaspoon vanilla extract

1 ¾ cup [almond milk](#)

INSTRUCTIONS

First, get your coconut oil melting by placing in warm water. Plug your waffle maker in so it can heat up while you make the batter. Whisk eggs until a bit fluffy. Add vanilla, melted coconut oil and almond milk, whisking together until combined. Now add the dry ingredients and mix until batter is free of lumps. The mixture will bubble because of the baking powder. Let sit for 2 minutes while it thickens. Make according to your waffle maker's instructions. Enjoy!