

RECIPE

Fantastic Gluten-free Dairy-Free Waffles

From [bloominglifebeautiful](#) blog by
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Ingredients

- 2 eggs
- 2 cups [Pamela's GF Baking and Pancake Mix](#)
- 2 teaspoons [baking powder](#)
- ½ cup [coconut oil](#), melted
- 1 teaspoon [vanilla extract](#)
- 1 ¾ cup [almond milk](#)

Preparation

1. First, get your coconut oil melting by placing a jar of coconut oil in warm water.
2. Get your waffle maker warmed up while you make the batter.
3. Whisk eggs until fluffy, add vanilla, melted coconut oil and almond milk and whisk until combined.
4. Add dry ingredients to wet and whisk together until batter is free of lumps.
5. The mixture will bubble because of the baking powder. Let it sit for a minute or so while it thickens. Stir again. It's ready to use.
6. Make according to your waffle maker's instructions.