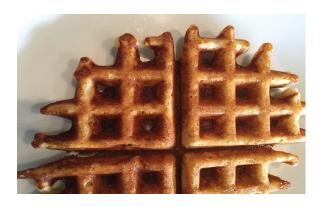
RECIPE

Fantastic Gluten-free Dairy-Free Waffles

From <u>bloominglifebeautiful</u> blog by Molly Rottschafer



Ingredients

- 2 eggs
- 2 cups <u>Pamela's GF Baking and</u>
 Pancake Mix
- 2 teaspoons baking powder
- ½ cup coconut oil, melted
- 1 teaspoon <u>vanilla extract</u>
- 13/4 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.