

Gluten-free Waffles

INGREDIENTS:

- 2 cups oat flour
- 2 cups almond flour
- 2 tsp baking powder
- 1 tsp salt
- 2 Tbsp coconut sugar
- 1 Tbsp cinnamon
- 1 cup mashed sweet potato (about 1 large sweet potato, see tip)
- 4 eggs
- 2 cups almond milk
- 1 tsp vanilla
- 4 Tbsp butter, melted and cooled to room temperature

(Tip: scrub a sweet potato and stab it a couple times with a knife. Microwave on high for 5-7 minutes (depending on size) until soft and tender. Remove skin and mash with a fork.)



To MAKE:

- Preheat waffles iron
- In a large bowl, whisk together oat flour, almond flour, baking powder, salt, coconut sugar, and cinnamon.
- In a separate bowl, mix together, sweet potato, eggs, almond milk, vanilla, and butter.
- Add wet ingredients to dry ingredients and stir to combine. The batter will be slightly thick, but it will get thicker the longer it sits. (Oats absorb liquid.)
- Pour into hot waffle iron and cook until done.
- Enjoy immediately, or flash freeze between sheets of parchment and store in bag for later.