

RECIPE

Chocolate Almond Butter Waffles

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Ingredients

1 cup Spelt Flour (sub. Buckwheat Flour for gluten-free)
1 1/4 T. Baking Powder
1/2 tsp. Baking Soda
1/2 tsp. Sea Salt
1/2 c. Cocoa Powder
1/4 tsp. Ground Cinnamon
1 1/4 c. Full Fat Coconut Milk (canned ok)
1 T. + 1 tsp. Apple Cider Vinegar
1 T. Bob's Red Mill Egg Replacer
1 T. Coconut Oil
1/2 tsp. Pure Vanilla Extract

Directions

Prepare Coconut "Buttermilk"

in a small bowl combine coconut milk with apple cidar vinegar. Set aside for 5-10 minutes

Prepare Bob's Red Milk Egg Replacer

in a small bowl combine 1 T. Egg replacer mix and 2 T. water. Set aside for 5 minutes.

Heat waffle iron

In medium bowl, combine all dry ingredients.

In a separate bowl combine all wet ingredients, including coconut "buttermilk" and egg replacer mixture.

Using a wire whisk, add wet ingredient to dry, combining a small amount at a time until all ingredients have been well incorporated.

Lightly grease waffle iron, top and bottom grates.

Use 1/2 c. to measure batter. Place batter in center of bottom grate. Close top grate and follow manufacturer's directions. Usually 1 minute per side.

Remove waffle from waffle iron.

Heat over to lowest setting.

Place waffles onto baking sheet and keep in oven until all waffles are done and ready to serve.