

Gluten Free Waffles



Time: 25 minutes (prep 10 minutes, cooking 15 minutes)

Serves: 6

Ingredients: 2 cups gluten free flour
½ teaspoon salt
3 teaspoons baking powder
1 ½ cups almond, coconut, or hazelnut milk
2 eggs
4 tablespoons ghee melted

Topping Ingredients: Fresh blueberries, raspberries, and/or strawberries, honey and ghee.

Directions:

1. Preheat waffle iron.
2. In a large mixing bowl, combine all the dry ingredients.
3. In another bowl whisk together milk, eggs, and ghee.
4. Slowly whisk the wet mixture into the dry mixture. If necessary, add additional milk until the mixture is slightly thicker than pancake batter.
5. Spread ½ cup onto the waffle iron and cook according to waffle iron manufacturer's instructions.
6. Remove waffles from waffle iron and place on a baking sheet in the oven at 200 degrees F to keep waffles warm. Do not stack. Place in a single layer to ensure crispiness.
7. Serve immediately with desired toppings.