



VANILLA WAFFLES



INGREDIENTS

ITEM	QUANTITY
• Certified Gluten-free Oat Flour	½ Cup
• Almond Flour	2 tbsps.
• Baking Powder	1 Tsp.
• Pinch of Salt	
• Large Egg	1
• Lactose-free Milk	¼ Cup
• Melted Butter or Coconut Oil	1 tbsp.
• Pure Vanilla Extract	1 Tsp.
• Maple Syrup (Optional)	1 Tsp.

SERVING SIZE 1



PREPARATION

- Preheat waffle iron according to manufacturer's instructions.
- In a bowl, whisk together oat flour, almond flour, baking powder, and salt.
- In another bowl, whisk egg, lactose-free milk, melted butter, vanilla, and maple syrup.
- Combine wet and dry ingredients and mix until smooth. Allow batter to rest for 3–5 minutes.
- Lightly grease the waffle iron if needed.
- Cook waffles until golden brown and cooked through.