



## GLUTEN FREE Gluten-Free Waffles

MADE WITH CHICKPEA FLOUR

### Instructions

Whisk together the dry ingredients in a large mixing bowl (chickpea flour, sugar, baking powder, salt & cinnamon) until no lumps remain.

In a separate bowl whisk the eggs until well mixed, and then whisk in the milk, oil, melted butter & vanilla.

Pour the wet ingredients into the dry and mix until just combined. The batter will be a little lumpy and that's fine. Let the batter rest for about 10 minutes.

While the batter is resting take this time to prep your waffle iron according to its individual settings. If your iron allows you to choose the temperature set it to medium-high. Grease the iron plates if needed.

When you're ready, stir the batter once more and then scoop out 1/4-cup of batter and immediately pour onto the center of your heated waffle iron. Close the lid and let cook until golden brown and crispy.

Servings: 8 waffles each

Ingredients	Amount
Chickpea Flour	1-3/4 C.
Granulated Sugar	1 Tbsp.
Baking Powder	2 tsp.
Kosher Salt	1/2 tsp.
Ground Cinnamon	1/2 tsp.
Whole Milk, room temperature	3/4 C.
Vegetable Oil	2-1/2 Tbsp.
Unsalted Butter, melted	2-1/2 Tbsp.
Large Eggs, room temperature	2 ea.
Vanilla Extract	1 tsp.