



WAFFLES {GLUTEN-FREE, VEGAN}

INGREDIENTS

2 cups gluten-free 1-to-1 flour 1-3/4 cup non-dairy milk 1/4 cup avocado oil 2 tablespoons coconut sugar 1 tablespoon apple cider vinegar 2 teaspoons baking powder 1 teaspoon baking soda 1/2 teaspoon salt

DIRECTIONS

pre-heat waffle iron.

in a large bowl, whisk together the gluten-free flour, coconut sugar, baking powder, baking soda & salt.

in a separate small bowl or measuring cup, mix the dairy-free milk, oil & vinegar.

add the liquid to the the dry ingredients & whisk until well combined.

pour batter into your hot waffle iron & cook for the recommended amount of time for your specific waffle maker, or about 3-5 minutes.

top with fruit & syrup.