



cara price

WAFFLES

INGREDIENTS

- 2 cups almond flour
- 2 tablespoons coconut flour
- 1 cup light coconut milk
- 3 eggs, room temperature
- 1/4 cup maple syrup
- 1/4 cup melted ghee, cooled
- 1 tablespoon vanilla
- 1 teaspoon apple cider vinegar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- optional: 1/2 cup mini chocolate chips

DIRECTIONS

preheat waffle maker to lowest temperature & lightest setting. in a small bowl, combine coconut milk & apple cider vinegar & set aside for 5 minutes.

in a medium size bowl, mix together flours, salt & baking soda. add in coconut milk mixture, eggs, ghee, maple syrup & vanilla.

stir well. if using chocolate chips, add those in & stir after batter is thoroughly mixed.

pour batter into waffle mold according to manufacturers recommendations. cook, until done, according to your specific waffle maker.

serve immediately with maple syrup