



Blueberry Waffles

4 servings
25 minutes

Ingredients

- 2 Egg
- 1 cup Unsweetened Almond Milk
- 1/4 cup Maple Syrup (plus more for topping, optional)
- 1 tsp Vanilla Extract
- 2 cups Almond Flour
- 1/3 cup Arrowroot Powder
- 1 tsp Cinnamon
- 2 tsps Baking Powder
- 1 cup Blueberries (plus more for topping, optional)
- 2 tbsps Coconut Oil (divided)

Directions

- 1 In a food processor, add the eggs, almond milk, maple syrup, and vanilla extract. Process until well-combined.
- 2 In a separate bowl, whisk together the almond flour, arrowroot powder, cinnamon and baking powder.
- 3 Slowly combine the dry ingredients into the wet ingredients and process until well combined. Remove the blade and gently fold in the blueberries.
- 4 Coat the waffle maker with some coconut oil and add enough batter to cover the bottom of your maker.
- 5 Cook the waffles for about 5 minutes or until golden brown. Repeat the process until all the batter is cooked. To serve, top with blueberries and maple syrup, if using. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days. Freeze for up to two months.

Serving Size: One serving is one waffle.

Additional Toppings: Add your favorite fruit, jam or nut butter.

No Waffle Maker: Make them into pancakes instead.