



Ingredients

- ✓ 1 ½ cups almond flour
- ✓ 1 tablespoon granulated sugar
- ✓ 1 tablespoon cornmeal
- ✓ ¾ teaspoon baking powder
- ✓ ¼ teaspoon baking soda
- ✓ ¼ teaspoon salt
- ✓ ¼ teaspoon vanilla extract
- ✓ 1 teaspoon cinnamon
- ✓ 2 large eggs
- ✓ ½ cup cashew milk
- ✓ ¼ cup olive oil
- ✓ Optional: add ½ cup of blueberries

Gluten-Free Almond Flour Waffles

Mr. Ellison received a Belgian Waffle Maker for his birthday, and Mrs. E set out finding a GF recipe we could both enjoy. I am telling you, these are light, fluffy, but the cornmeal (secret ingredient!) makes the outer shell crunchy. Delightful!

Directions

1. Wipe the waffle maker with avocado or olive oil
2. Preheat
3. Mix dry ingredients
4. Combine wet ingredients in a separate bowl, then add to dry mixture
5. Add ¼ cup of mix to waffle iron, distributing evenly
6. Cook until golden brown