

GLUTEN-FREE AND VEGAN WAFFLES

makes 4-6 waffles

- 1 1/4 cups unsweetened coconut milk (I used shelf life milk.)
- 1 teaspoon white vinegar
- 1/4 cup canola oil, plus more to brush waffle iron (I find sprays stick up the waffle iron.)
- 1/4 cup agave nectar (or maple syrup)
- heaping 1/2 cup gluten-free rolled oats
- 1 3/4 cups gluten-free baking mix (see mine below)
- pinch kosher salt
- 1 tablespoon flax seed meal

1 In a 2 cup measuring cup, mix milk with vinegar and set aside for a few minutes. Add oil and agave nectar. Set aside.

2. Preheat oven to 150 degrees F.

3. Mix dry ingredients in a large mixing bowl or cup; pour in wet ingredients. Mix until well-blended. Let set 5 minutes while waffle iron pre-heats.

4. Brush waffle iron lightly with canola oil for each waffle (or as needed) and pour on 1/2 cup batter; spread a bit with wet rubber spatula. Bake until done to your liking. We liked these pretty crispy and set the waffle iron at its highest setting (7 for ours). Place each baked waffle directly on the preheated baking rack in the oven to keep warm until all waffles are baked.

5. Serve hot with real maple syrup or fresh fruit.

Note: Minimalistbaker.com notes she freezes these up to a month and reheats in toaster. I did not try that with my leftovers, but rather sent them home with Miss Piper for a snack or a Saturday breakfast treat.

MY GLUTEN-FREE FLOUR MIXTURE FOR WAFFLES:

- 1 1/2 cups brown rice flour
- 1/4 cup white rice flour
- 3/4 cup GF oat flour
- 1 teaspoon xanthan gum (minimalistbaker.com notes this is unnecessary, but I did use it.)

Mix together well in a large bowl. After making, you'll have a bit leftover that you might store in a small jar in the freezer for when you need a GF thickener for a soup or vegetable dish.

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Adapted from minimalistbaker.com