

WAFFLES



Ingredients |

- 1 ³/₄ cups Manini's Gluten Free Multi-Purpose Flour
- 2 tbsp sugar
- 1 ¹/₂ tsp baking powder
- ¹/₂ tsp salt
- 1 ³/₄ cups milk
- 2 large eggs
- 6 tbsp (3/4 stick) unsalted butter, melted, slightly cooled
- Coconut oil
- Powdered sugar

Directions |

Whisk flour, sugar, baking powder, and ¹/₂ teaspoon salt in large bowl to blend. Whisk milk, 2 large eggs, and melted butter in medium bowl to blend. Add milk mixture to dry ingredients in large bowl and whisk until batter is smooth. *Can be made 1 hour ahead. Let batter stand at room temperature.*

Heat waffle iron according to manufacturer's instructions (medium-high heat). Brush grids lightly with coconut oil. Pour enough batter onto each waffle grid to cover generously (about heaping ¹/₂ cup for 4 ¹/₂ X 3 ¹/₂-inch grid); spread evenly with offset spatula. Close waffle iron and cook until waffles are golden brown and crisp on both sides, 5 to 6 minutes.

Cut each waffle in half, forming either rectangles or triangles. Makes 4 servings.