

Coconut Waffles

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Swick

Chef's Notes

For savory waffles reduce the amount of sugar by half and add 1/2 cup minced green onion and freshly ground black pepper.

Preparing the Waffles

Preheat waffle iron.

To prepare the batter, in a medium bowl, mix together the flour, sugar, baking powder, salt and coconut milk until combined.

Spray the preheated waffle iron with non-stick cooking spray. Pour batter onto the waffle iron, close the lid and cook until golden brown.

Serve plain or garnish with fresh fruit and maple syrup.

Step 1: Preparing the Waffles

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 tbsp baking powder
- 1/2 tsp sea salt
- 2 1/2 cups coconut milk
- cooking spray or cooking oil