

Waffles

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Servings: 4

Serving Size: 7oz

Ingredients	Quantity	Measure
Non-dairy milk	1 ½	Cups
JUST Eggs Liquid	¼	Cup
Maple Syrup	1	Tablespoon
Vanilla Extract	½	Teaspoon
Vegetable oil	1/3	Cup
Apple Cider Vinegar	2	Teaspoons
Flour All Purpose	2	Cups
Baking Powder	1	Tablespoon
Salt	½	Teaspoon

Preparation

1. Mix together all liquid ingredients (non-dairy milk, JUST eggs, syrup, vanilla, oil and vinegar).
2. Combine all dry ingredients in a mixing bowl (flour, baking powder and salt).
3. Whisk the liquid ingredients into the dry ingredients until fully incorporated.
4. Preheat waffle iron on high heat.
5. Portion 7oz of batter into the waffle iron and close the iron.
6. Cook for 2.5 to 3 minutes or until the waffle is lightly browned and crisp.
7. Remove from waffle iron, reserve on sheet pan, and repeat with remaining batter.

