



RECIPE

WAFFLES

Using Gluten-Free Naturals™ Cookie Blend

1 3/4 cups Gluten-Free Naturals™ Cookie Blend Flour
4 teaspoons baking powder
1 teaspoon xanthan gum
2 Tablespoons sugar
1/4 teaspoon salt
2 eggs
1/4 cup oil
1 3/4 cups milk
1 teaspoon gluten-free vanilla

Mix Gluten-Free Naturals™ Cookie Blend, baking powder, xanthan gum, sugar and salt together in a bowl with a whisk. Add eggs, oil, milk and vanilla and whisk together.

Bake on a clean waffle iron. (Note: we recommend using a waffle iron designated for gluten-free waffles. This ensures no possibility of gluten being transferred to your waffles from previously made wheat waffles.)

Lightly grease waffle iron with cooking spray, oil or butter. Bake for about 3 to 5 minutes according to your waffle iron directions.

*We are not responsible for the gluten-free status of other manufacturer's products. Please check the ingredients list on the package or contact the manufacturer directly.