



Reduced Gluten Waffles

Yield: 5 waffles

Ingredients:

2 cups GoodWheat™ Reduced Gluten Flour
2 tablespoons granulated sugar
1 ½ tablespoons baking powder
1 teaspoon kosher salt
2 large eggs
⅓ cup canola or soybean oil
1 ½ cups evaporated milk
1 ½ teaspoons vanilla extract

Non-stick cooking spray, as needed
½ cup maple syrup
¼ cup raspberries
2 tablespoons powdered sugar



Instructions:

- In large bowl, combine GoodWheat Reduced Gluten Flour, sugar, baking powder and salt. Set aside.
- In a medium sized bowl, combine eggs, vegetable oil, evaporated milk and vanilla extract.
- Add the wet mix to the dry ingredients and whisk until completely incorporated.
- Heat a waffle iron.
- Once heated, add cooking spray and ladle 5 ounces of waffle mix onto waffle iron.
- Cook until deep golden brown and fluffy, approximately 2 minutes.
- Remove waffle from iron and top with maple syrup, raspberries and powdered sugar.