

## INGREDIENTS

- 1 cup Almond Flour
- 2 Tbsp Coconut Sugar
- 3 tsp Baking Powder
- 1 tsp Xanthan Gum
- 2 tsp Vanilla Extract
- 4 Eggs
- 120g Nuttelex

## INSTRUCTIONS

- Preheat waffle iron and spray with cooking oil. A hot iron makes for a crispy waffle.
- Melt Nuttelex and allow to cool.
- Combine all dry ingredients in mixing bowl.
- Add eggs to cooled Nuttelex and whisk together, pour into dry mixture and whisk until smooth.
- Spoon mixture into waffle iron, cook approx. 3-5 minutes depending on the iron.



## Waffles



6 Waffles



10 minutes

These waffles are crispy on the outside and fluffy on the inside. Serve them with whatever topping you fancy. They can also be frozen, so make a double batch and then lightly re-heat in a toaster or sandwich press for an easy weekday breakfast.

### EXTRA ALMOND FLAVOUR

Replace 40g of Nuttelex with Almond Butter

