

APPLE CINNAMON WAFFLES

Inspired by Bluebonnets and Brownies



INGREDIENTS - *Makes 3 to 4 large waffles*

1 cup Bisquick Gluten Free Pancake & Baking Mix

1 tsp ground cinnamon

1 cup almond milk

1 6 oz cup of **Almond Dream Plain Yogurt**

1 snack size container of organic applesauce

1 **Energ Egg Replacer** egg

1 heaping tsp Sweetleaf Sugarleaf

1 teaspoon vanilla extract

1/2 apple, peeled & finely diced (we decided to add this to the recipe)

DIRECTIONS

- In a large bowl, combine pancake mix and cinnamon. Whisk together to combine and aerate.
- Add the almond milk, yogurt, applesauce, Energ Egg, Sweetleaf Sugarleaf, and vanilla extract directly to the flour mixture. Mix again with the whisk until all the ingredients are thoroughly mixed and incorporated, and you have a smooth batter.
- Cover the bowl with plastic wrap for 30 minutes to overnight. We prepped the batter at night and put it in the refrigerator until morning.

- When ready to cook, heat your waffle iron. Allowing it to go through its heat cycle a couple of times will ensure crisp waffles.
- Fold the finely diced apple into the batter.
- Cook the waffles according to your waffle iron's instructions.

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