

Vegan Crispy Waffles

Description

These waffles are packed with proteins and are very filling.

Prep time: Five minutes

Cook time: Five minutes

Total time: Ten minutes

Servings: 1

Ingredients

- 1/4 cup of oat flour
- 1/2 scoop of vanilla protein powder
- 1 tablespoon of granulated sweetener of choice, if desired
- 1 tablespoon of ground flaxseed
- 1/4 tsp baking powder
- 1/2 cup of nondairy milk, divided
- 1/4 teaspoon of vanilla extract

Instructions

1. Pour the dry ingredients into a bowl and set aside. In another bowl, add in the baking powder, flax, quarter cup of dairy free milk, and vanilla extract. Combine the mixture and set aside for five minutes so the mixture begins to swell up.
2. Preheat the waffle iron, then mix the contents of both bowls. Add in an additional quarter cup of milk into the mixture to form a batter. Pour the waffle batter into the waffle iron and heat until cooked.
3. Serve.