



## GRAIN FREE BREAKFAST WAFFLES

### MAKES 6

### INGREDIENTS

4 eggs  
3/4 cup almond milk  
1/4 cup honey  
4 tbsp butter, melted  
1/8 cup homemade yoghurt  
1 tsp vanilla extract  
1 cup cashew nuts  
3/4 cup macadamia nuts  
3 tbsp coconut flour  
1 tsp baking soda  
1/4 tsp sea salt  
butter to grease the waffle maker

### INSTRUCTIONS

Preheat the waffle iron on the lowest setting.

Add the eggs, almond milk, honey, melted butter, vanilla extract, and yoghurt to the high speed blender and blend until well combined.

Add the cashew nuts, macadamia nuts, coconut flour, baking soda, and sea salt. Start blending on the low speed setting for about 20 seconds, then increase the speed to high. Keep blending until the batter is smooth.

Grease the waffle iron with butter, then add a ladle of batter to the waffle iron. Close the lid and bake the waffles until it stops steaming and the waffle can be easily released with a fork, about 1 minute.

Place the waffles on a plate then add some honey, fermented cream, fruit, bacon, or butter, and enjoy while they are still warm.

Guten Appetit!

PUBLISHED: February 01, 2021  
FILED UNDER: Breakfast, Desserts