

Keto Banana Nut Chaffles

(Adapted from [Butter Together Kitchen](#))

1 Tbsp Heavy Whipping Cream
1 Tbsp Lakanto Powdered Sweetener
1 Tbsp Coconut Flour
1 Egg, Large
½ tsp Vanilla Extract
1 tsp Banana Extract
1 Tbsp Walnuts, chopped
Optional - 1 Tbsp ChocZero Sugar Free Maple Syrup

Preheat your mini waffle maker.

Add all of the ingredients for the chaffle to a mixing bowl except the walnuts, and blend on high until smooth.

Fold the walnuts into the batter, and pour it into the mini waffle maker.

Cook for 2-4 minutes until the chaffle has reached your desired level of doneness.

Garnish with a serving of sugar free maple syrup and a few more chopped walnuts if desired.