

Fluffy Cassava Flour Waffles

Breakfast, Gluten-Free, Grain-Free, Nut-Free

Ingredients

- 160 grams Otto's Naturals Cassava Flour (about 1 1/3 cups, sifted before measuring)
- 1 Tablespoon Grain-Free Baking Powder
- 1/2 teaspoon salt
- 2 eggs, divided
- 1 1/2 teaspoons vanilla extract
- 2 Tablespoon butter or coconut oil, melted
- 1 cup whole milk

Directions

- 1. In a large bowl, add dry ingredients and stir well with a whisk to fully distribute ingredients.
- 2. In a medium bowl, beat egg whites with a hand mixer until stiff peaks form and set aside.
- 3. Add egg yolks directly to dry ingredients along with vanilla, butter/oil, and milk and mix until well combined.
- 4. Fold in egg whites gently with a rubber spatula until almost no white is visible.
- 5. Spoon the batter into your waffle iron and cook until steam stops.

The last step is to add your toppings of choice. Syrup, butter, berries, cream, or grain-free chicken tenders! The sky's the limit.