



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.