



Easy Grain-Free Blender Waffles

Gluten-Free, Grain-Free, Dairy-Free, Nut-Free

Recipe by Fresh & Frank

Ingredients

- 1 cup [Otto's Naturals – Cassava Flour](#)
- ½ teaspoon salt
- 2 teaspoons [Otto's Naturals Grain-Free Baking Powder](#)
- ½ teaspoon cinnamon
- 1 ripe banana
- 2 organic eggs
- 1-2 teaspoons real vanilla extract
- 2 Tablespoons coconut oil, melted
- 1 ½ cups coconut milk or almond milk

Instructions

1. Preheat waffle iron.
2. Take your blender and add **all** the ingredients in.
3. Blend for about 30 seconds to 1 minute, or until well mixed.
4. Check batter; if it seems too thick to pour, add a splash more almond/coconut milk or water. You want it thick, but still pourable.
5. Pour onto waffle iron and proceed according to manufacturers directions.
6. Cook until steam has mostly stopped coming out of waffle iron.
7. Remove when crispy and golden brown on the outside. Top with desired ingredients.