



Soy Free

CF option

Mama's Gluten Free Waffles

Ingredients:

1 ½ cups GFM's Rice Almond Blend Flour
¼ tsp. xanthan gum
2 tsp. baking powder
½ tsp. salt
2 Tbsp. sugar (optional)

3 egg whites

1 cup milk (cow, goat, rice, soy, vance's cf)
¼ cup butter (or CF spread), melted
3 egg yolks
2 tsp. vanilla



GFM TIP: Make 2 batches, one for now and one for the freezer for later!

Directions:

In a large mixing bowl combine flour, xanthan gum, salt and sugar. Whisk with a fork to combine and set aside.

In a liquid measuring cup measure milk. Separate eggs and add whites to a separate bowl and yolks to the milk. Add melted butter or spread and vanilla. Set aside.

Beat the egg whites either in a mixing bowl or in a mixer until white, foamy and light peaks begin to form. Set aside.

Pour liquid ingredients (not egg whites) into the flour bowl all at once. Mix with wire whisk lightly until combined, about 30 seconds.

Fold in egg whites until combined.

Drop by ¾ cup measure onto preheated waffle maker. Follow waffle maker instructions.

Makes 4-6 6 inch waffles!

*“For let him ask in faith, with no doubting,
For he who doubts is like a wave of the sea driven and tossed by the wind.”*

James 1:6
