

Waffles | Egg & Dairy Free

Swick

Serves 8 | Active Time: 45 minutes | Total Time: 45 minutes

Step 1: Preparing the Waffles

- 3 cups all-purpose flour
- 2 tbsp baking powder
- 1 to 3 tbsp maple or brown sugar
- 3/4 tsp sea salt
- 2 1/2 cups non-dairy milk
- 1/3 cup orange juice
- 1/3 cup vegetable oil
- 1 tsp vanilla extract
- fresh fruit of choice (optional)
- maple syrup (optional)

To start, first, preheat the waffle maker.

To prepare the batter, in a bowl, mix together the dry ingredients — all-purpose flour, baking powder, sugar, and salt.

In a separate bowl, mix together the wet ingredients — non-dairy milk, orange juice, vegetable oil, and vanilla extract.

Next, combine the dry and wet mixtures. Do not over mix.

To cook the waffles, spray the preheated waffle iron with non-stick cooking spray and ladle (or pour) in the batter. Close the lid and cook until golden brown.

Garnish with sliced fruit, maple syrup, and or Amaretto Cream if desired.

Chef's Notes

For sweet waffles, use 1 to 3 tablespoons of sugar. For savory waffles use only 1 tablespoons of sugar and if desired, add 1/2 cup sliced green onion and freshly-ground black pepper.

Any leftover batter can be made into waffles and then frozen for later use. To reheat, place in a preheated oven until they are completely heated through.