

# GRAIN-FREE BELGIAN WAFFLES

## INGREDIENTS

2 Tbsp coconut oil  
2 Eggs  
¼ cup almond milk  
½ tsp vanilla extract  
¼ tsp baking soda  
3 Tbsp coconut flour  
½ cup cashews,raw  
1 tbsp honey

Servings: 2 large Belgian waffles

## DIRECTIONS

1. Preheat waffle iron
2. In a medium mixing bowl blend together eggs, coconut oil, almond milk, honey and vanilla extract
3. Take raw cashews and using a small food processor or blender crush into fine flour. Do your best to crush the nuts down as far as you can go while still ensuring they stay a powder. Avoid excessive blending
4. In a small mixing bowl blend together the cashew powder, coconut flour and baking soda
5. With a hand blender, slowly blend in the flour mixture ¼ cup at a time
6. Once fully blended pour into waffle iron.
7. This mix will rise like regular waffles so avoid putting too much batter into the iron
8. Top with fruits and honey or your favorite sugar-free compote.
9. Enjoy!

