

Find this recipe at: <https://greenvalleylactosefree.com/in-the-kitchen/recipes/the-best-waffle-recipe>

The Best Waffle Recipe

Prep time: 15 minutes

Servings: 4

Want breakfast done right? We took the best waffle recipe and made it even better with one simple, delicious swap. Just replace milk with our lactose-free plain kefir for fluffier waffles. It still has all of the delicious goodness and none of the discomfort. Top with your favorite seasonal fruit and breakfast is all set!

Shared by Green Valley Creamery

Ingredients

2 large eggs

1 ¾ cups Green Valley Creamery Lactose-Free Plain Kefir

1 ½ cup Green Valley Creamery Lactose-Free Butter (melted and cooled to room temperature)

2 tsp. vanilla extract

2 cups unbleached cake flour (preferred) or unbleached all-purpose flour

2 Tbsp. sugar

2 tsp. baking powder

1 tsp. baking soda

1 tsp. salt

1 ½ cup pecan meal (optional)

Instructions

1. In a medium bowl, beat together the eggs, kefir, melted buttery spread and vanilla.
2. In another bowl whisk together the dry ingredients.
3. Combine the wet and dry ingredients just until smooth.
4. Spray your waffle iron with nonstick cooking spray before preheating. For an 8- inch round waffle iron, use about 1 ⅓ cup batter. Cook for 2 to 3 minutes, until the iron stops steaming and waffles are golden.