

# Blender Waffles



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 10 minutes**

**Cook Time: 20 minutes**

## Ingredients

- 3/4 cup of All Purpose Flour
- 1-1/2 cups of Old Fashioned Oats
- 1-1/4 cups of Whole Milk
- 2 Eggs
- 1/2 tsp of Salt
- 1/4 cup of Melted Butter
- 2 Tbsp of Coconut Sugar or Maple Syrup
- 1-1/2 tsp of Baking Powder
- 1/4 tsp of Cinnamon
- 1 tsp of Vanilla Extract

1) Add all ingredients to a blender (starting with the wet ingredients first) then blend until nice and smooth, pour into a bowl and allow to rest for about 10 minutes while you preheat your waffle iron.

2) Cook the waffles according to manufacturer's instructions on your waffle iron, let them rest on a wire rack as you cook the next batch.

