

GLUTEN-FREE BROWN RICE WAFFLES

WAFFLE BATTER INGREDIENTS

- 2 C brown rice
- 1 tsp salt
- 1 Tbsp sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 C buttermilk
- 2 Tbsp oil
- 1 tsp vanilla
- 2 eggs



RECIPE INSTRUCTIONS

1. Grind 2 cups brown rice in Nutrimill Harvest.
2. In a medium mixing bowl, add brown rice flour, salt, sugar, baking powder, and baking soda. Stir until combined.
3. Add the buttermilk, vanilla, oil and eggs to the dry mixture. Stir until batter is smooth.
4. Let the batter rest for 30 minutes.
5. Heat a waffle iron and spray with cooking spray. Pour the batter on pre-heated waffle iron and cook until golden, 1-2 minutes. Continue with remaining batter.