

Peanut Butter Banana Waffles

9 ingredients · 25 minutes · 3 servings



Directions

1. In a medium bowl, whisk together the flour, sugar, baking powder, and salt. Add in the egg, oat milk, and 3/4 of the oil. Whisk until smooth and set aside.
2. Coat the waffle maker with a small amount of the remaining oil. Add the batter to cover the bottom of your maker, no more than 1/3 cup at a time.
3. Cook the waffles for about four minutes or until golden brown. Repeat the process until all the batter is cooked. To serve, top with the banana slices and drizzle with peanut butter. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days. Freeze for up to two months. Reheat in a toaster or toaster oven.

Serving Size

One serving is two waffles.

No Waffle Maker

Make them into pancakes on a pan instead.

Nut-Free

Use tahini or sunflower seed butter.

Additional Toppings

Top with chocolate chips and/or maple syrup.

Egg

This recipe hasn't been tested with an egg replacer.

Ingredients

- 1 cup All Purpose Gluten-Free Flour
- 1 tbsp Coconut Sugar
- 1/2 tsp Baking Powder
- 1/4 tsp Sea Salt
- 1 Egg
- 1 cup Oat Milk
- 1/4 cup Coconut Oil (melted, divided)
- 1 1/2 Banana (sliced)
- 3 tbsps All Natural Peanut Butter

