Vegan Belgian Waffles

These have a nice golden hue, are crisp on the edges, little fluffy in the middle, and have incredible flavor! These waffles are best doused in real maple syrup!

Ingredients

- 1 Tbsp flax meal
- 3 Tbsp hot water
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- 2 cups flour (any flour, including gluten-free)
- 2 Tbsp cornstarch
- 1 Tbsp sugar
- 1 Tbsp baking powder
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- 1 ¾ cup plant milk
- 1 tsp lemon juice or apple cider vinegar
- ½ cup apple sauce
- 2 Tbsp melted vegan butter or neutral oil
- 1 Tbsp maple syrup
- 2 tsp vanilla extract

Instructions

1. Plug in and heat waffle iron.
2. Combine flax meal and hot water in a bowl. Set aside.
3. In a separate bowl, combine the dry ingredients. Set aside.
4. Stir flax seed and hot water mixture and add liquid ingredients. Stir liquid mixture until combined well.
5. Pour liquid mixture into the dry ingredients and stir just until combined.
6. Rest waffle batter for at least 5 minutes.
7. Using a 1 cup measuring cup, scoop about ¾ cup batter and pour on to hot waffle iron.
8. Cook according to waffle iron directions, until golden, about 5 minutes.
9. Place on cooling rack until all waffles are cooked. This recipe makes 5 Belgian waffles.
10. Top with syrup and favorite toppings. Enjoy!

Notes

- I like topping these Belgian waffles with pure maple syrup and fresh fruit.
- You can add chopped pecans or nuts to the batter.
- If you choose to add mini chocolate chips or wild blueberries, be sure to clean the waffle iron after each waffle to avoid scorch marks and sticking.