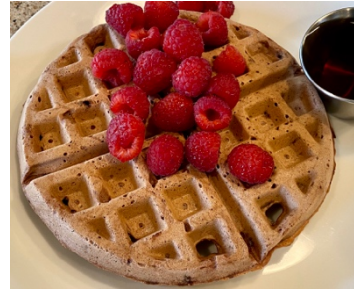


Vegan Chocolatey Chip Belgian Waffles

*These are just as good as my Vegan Belgian Waffles but with cacao and chocolate chips!!
- Breakfast just got even more tasty!! Good morning!*

Ingredients

- 1 Tbsp flax meal
- 3 Tbsp hot water
- 2 cups flour (any flour, including gluten-free)
- 3 Tbsp cornstarch
- 3 Tbsp cacao powder
- 1 Tbsp sugar
- 1 Tbsp baking powder
- ¼ cup mini chocolate chips (optional but delightful)
- 2 cups 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. Combine liquid ingredients, including flax-water mixture, until smooth.
5. Pour liquid mixture into the dry ingredients and stir just until combined.
6. Allow the waffle batter to rest for at least 5 minutes.
7. Using a 1 cup measuring cup, scoop about ¾ cup to 1 cup batter and pour on to hot waffle iron. (Each waffle batter and waffle iron are slightly different.)
8. Cook according to waffle iron directions, until golden, about 5-6 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

- These Chocolate Chip Belgian Waffles taste great with maple syrup and raspberries.
- Be sure to clean the waffle iron after each waffle to avoid scorch marks and sticking.
- *These waffles were nice and crisp and perfectly baked at the 6 minute mark.
- You can keep your waffles warm on the lowest setting in your oven for 30 minutes.