

Classic Waffles

COOK TIME: 5-10 minutes

YIELDS: 3-5 waffles

INGREDIENTS:

3 Tosp Butter, melted

1 c F+F Ancient-Grain Gluten-Free Pancake + Waffle Mix

1½ c Milk

2 Eggs

1 Tbsp F+F Small Batch Vermont Maple Syrup, plus more for serving



DIRECTIONS:

- 1. Melt butter in a microwave or over the stove & set aside.
- 2. Measure out the F+F Ancient-Grain Gluten-Free Pancake + Waffle Mix into a bowl & whisk in the milk and eggs.
- 3. Add in 1 Tbsp F+F Small Batch Vermont Maple Syrup and melted butter. Whisk together until smooth, but some chunks will remain.
- 4. Heat up a waffle iron & cook 1/4-cup scoops of the waffle batter, according to waffle iron instructions.
- 5. Serve with additional F+F Small Batch Vermont Maple Syrup, fresh berries, etc.

