



GLUTEN-FREE CORNBREAD WAFFLES

RECIPE

Author: Chuck Underwood Prep Time: 15 min

Cook Time: 20 min Total Time: 35 minutes

Yield: 8 waffles Category: Breads Method: Waffle Iron

Cuisine: American Diet: Gluten Free

Description

Whether it's a big bowl of beans or my best damn vegan chili, you just gotta have some cornbread to go with! And these **gluten-free cornbread waffles** are just the ticket! Naturally, they are 100% vegan & oil-free, and now without the gluten!

Ingredients

- 1 cup cornmeal
- 1 cup oat flour
- 1 Tbs baking powder
- 3/4 tsp salt
- 1/4 cup unsweetened applesauce
- 4 oz can green chiles
- 1/2 diced jalapeno (optional)
- 1 cup unsweetened almond milk
- 2 Tbs maple syrup
- 2 tsp apple cider vinegar

Instructions

- 1 In a large bowl, mix the cornmeal, oat flour, baking powder, and salt.
- 2 Add the applesauce and any chiles you want to use and stir to combine.
- 3 In a measuring cup, whisk the plant milk, maple syrup, and vinegar together.
- 4 Pour the milk into the dry ingredients and mix well to make a smooth batter.
- 5 Heat your waffle iron - mine has a light that will go out when it is ready
- 6 Ladle equal portions onto our waffle iron and close the lid
- 7 Cook for 10 minutes.

Notes

- i **To avoid sticking:** Avoid lifting the lid to peek. Also, once the first batch is removed, close the lid and allow to reheat before adding the next batch of batter.
- i Like This Recipe? Your Tips and Donations Are Always Greatly Appreciated!

Find it online: <https://www.brandnewvegan.com/recipes/breads/gluten-free-cornbread-waffles>
