

Zucchini Bread Recipes

Gluten Free Red Velvet Waffles

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 1/2 cups almond flour
- [ ] 2 tbsp cocoa powder
- [ ] 1 tsp beet powder
- [ ] 2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 2 large eggs
- [ ] 1/2 cup dairy-free buttermilk
- [ ] 1/4 cup maple syrup
- [ ] 1 tsp vanilla extract
- [ ] 3 tbsp melted butter (or coconut oil)

Instructions

1. In a large bowl whisk together almond flour, cocoa powder, beet powder, baking powder, and salt; this dry mix creates an even color.



2. In another bowl beat the eggs, then stir in buttermilk, maple syrup, vanilla, and melted butter until smooth.



3. Pour the wet ingredients into the dry, folding gently until just combined; a few streaks are okay.



4. Pre-heat your waffle iron, brush lightly with oil, and cook each waffle about 4-5 minutes until crisp and deep ruby.



5 Serve immediately, topped with fresh berries, a drizzle of extra maple syrup, and a dollop of whipped coconut cream.



Nutrition per serving

280 kcal	8 g	20 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too thick, add a splash of almond milk.
- For extra fluffiness, separate the eggs and fold in whipped egg whites.
- Beet powder can stain; wear an apron and use silicone spatulas.