



High Altitude Chocolate Waffle Recipe – GF, DF, RSF

These chocolate waffles are delicious and easy to make in the morning! And they are gluten free, dairy free and refined sugar free!

Equipment



- waffle maker
- Whisk
- Small Saucepan (optional)

Ingredients



- 2 cups all-purpose GF flour plus 2 tbsp
- 1/2 cup cocoa powder
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 4 large eggs
- 1/2 cup coconut sugar
- 1/2 cup avocado oil
- 2 cans coconut cream (5.4 oz. each)
- 2 tsp vanilla extract

Instructions



1. Turn on your waffle maker so it can preheat.
2. In a small mixing bowl add the all-purpose GF flour, cocoa powder, baking powder, and salt.
3. In a large mixing bowl add the eggs and whisk together.
4. If you would like to, heat up the coconut cream in a small saucepan over medium heat. Stir occasionally until the liquid and the cream are combined. Let it cool for a minute before adding. If you are in a rush, you can add it to the wet ingredients and break up the cream with the whisk.
5. To the large mixing bowl add the coconut sugar, avocado oil, coconut cream and vanilla extract. Whisk together until incorporated.
6. Add the dry ingredients to the wet ingredients and whisk until incorporated.
7. Add the batter to your waffle maker and cook until it is done.
8. Serve with maple syrup or your topping of choice.
9. Store any leftovers in an airtight container. They will last about 3-4 days in the refrigerator and up to 3 months in the freezer.

Notes:

For my all-purpose GF flour mixture, I used 1 1/3 cup brown rice flour, 1/3 cup potato starch and 1/3 cup tapioca starch. Or you can buy it pre-mixed from the store!