

Fennel (or beet or carrot or squash) Waffles

- 1 ½ cups oat flour (or flour of your choice)
- 2 teaspoons baking powder
- ½ teaspoon salt
- Pinch of cinnamon, optional
- ¾ cup room temperature milk of choice (light coconut milk, nut milk, cow's milk)
- ¼ cup + 1 tablespoon melted coconut oil or 5 tablespoons butter, melted
- 2 large eggs
- 2 tablespoons maple syrup
- 1 teaspoon vanilla extract
- 1 ½ cups finely grated veggie of choice

Mix dry ingredients in medium bowl. Mix wet ingredients. Add wet ingredients to dry and stir just to combine. Fold in grated veggie of choice. Let rest for 10 minutes (good time to heat up waffle iron). Cook according to iron instructions. Good with sour cream and a little maple syrup.

Adapted from www.cookieandkate.com