

Whole Wheat Carrot Cinnamon Waffles

This recipe is very adaptable. You could also use grated zucchini, summer squash, or grated raw beets in this recipe. They would make some beautiful red waffles! Makes about 6 waffles, depending on your waffle maker. Easy to double the recipe and freeze half for later!

1 c. white flour
1/2 c. wheat flour
3 T. sugar
1 ½ t. baking powder
1 t. baking soda
¼ t. salt
1 t. cinnamon
¼ t. cloves
2 eggs
1 ¼ c. milk or non-dairy alternative
4 T. (1/2 stick), melted or use canola oil
1 ½ c. grated carrots

Preheat a waffle iron to medium high heat. Spray with nonstick spray. In a large bowl combine the flour, sugars, baking powder, baking soda, salt, cinnamon and cloves. In a separate bowl, whisk together the eggs, milk, and butter. Add the egg mixture into the dry ingredients and whisk until well combined. Stir in carrots.

Adapted from Boston Magazine and our farm friends at Prairie Drifter Farm