Gluten-Free Waffle Mix
Yields: 10 large or 15 medium waffles

For 2 large or 3 medium waffles:
• 110g (about 3/4 cups) gluten-free waffle mix
• 1/4 cup + 1 1/2 tablespoons whole milk
• 1 large eggs, room temperature, separated
• 1 1/2 tablespoons melted unsalted butter
• 1/4 tsp vanilla extract

1. Scoop waffle mix into a medium mixing bowl and set aside.
2. With hand mixer, whip the egg whites to stiff peaks form, about 2-3 minutes and set aside.
3. Whisk remaining wet ingredients in a measuring cup and whisk into waffle mix until just combined, but some lumps still remain. Fold the whipped egg whites into the batter until just combined.
4. Let batter rest while you preheat waffle iron. Pour 3/4 cup batter into lightly greased waffle iron, and cook according to manufacturer’s directions. Repeat. Serve warm waffles with your favorite toppings!