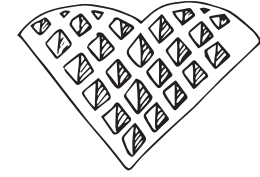
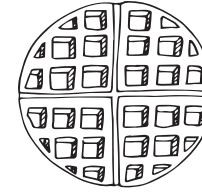
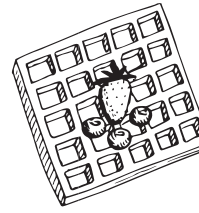


Gluten-free Waffle Mix

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 to 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!



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