



Waffles (Dairy-Free)

Easy to make waffles with our NEW dairy-free [Pancake & Waffle Mix](#).

Yield: three 7-inch waffles

Ingredients

- 1 cup [Pancake & Waffle Mix<http://magento-513015-1628136.cloudwaysapps.com/products/baking-mixes/pancake-waffle-mix/>]
 - 1 large egg
 - 3/4 cup water,
 - 1 TBSP oil
- Allergen Options:
- For egg, use equivalent prepared egg replacer and reduce water by 1/4 cup. Batter should be thick. For water, use 3/4 cup soy, rice, almond or coconut milk.

Directions

Mix all ingredients until combined. Bake immediately in preheated, greased waffle iron. Serve waffles hot off the iron. For crispier waffles, increase baking time. Extra waffles can be baked, cooled, and then wrapped in plastic and frozen. To reheat, remove any wrapping and heat in toaster.

© Pamela's Products, Inc.