



Oat Waffles

(For 4 - 6 Servings)

Image number: 11150089 Recipe number: 1202026

Preparation time: 10 min Cooking time: 20 min Total time: 30 min

Ingredients

1-1/2 cups all-purpose flour
1 cup quick cooking oats
3 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 large eggs; lightly beaten
1-1/2 cups whole milk
6 tablespoons butter; melted
2 tablespoons brown sugar
1 cup vanilla Greek yogurt
1/2 cup fresh blueberries
1/4 cup pomegranate seeds
1/2 cup fresh strawberries; halved

Directions

- 1. In a large bowl, combine flour, oats, baking powder, cinnamon and salt; set aside. In a small bowl, whisk eggs, milk, butter and brown sugar. Add to flour mixture; stir until incorporated.
- 2. Pour batter into a lightly greased waffle iron and cook according to manufacturer's directions.
- 3. To serve, top with yogurt and fresh fruit.

Suitability for certain nutrition types, diets and intolerances

Suitable for the following nutrition types:

- ✓ Low Carb
- ✓ Ovo-Lacto-Vegetarian
- ✓ Pescetarian
- ✓ Vegetarian

Suitable for the following intolerances:

- ✓ Crustaceans
- ✓ Celery
- ✓ Mustard
- ✓ Sesame
- ✓ Moluscs