

Golden Waffles With Fresh Berries

Yield: 50 servings

Serving Size: 1 waffle

Ingredients:

- 3 quarts plus 3 cups oat milk
- 5 teaspoons apple cider vinegar
- 5 cups rice flour
- 10 cups fine corn flour
- 7½ cups oat flour
- ⅔ cup arrowroot powder
- 6 tablespoons plus 2 teaspoons ground flaxseed
- 2½ cups sugar
- 6 tablespoons plus 2 teaspoons baking powder
- 5 teaspoons sea salt
- 5 teaspoons ground cinnamon
- ⅔ cup maple syrup, plus more for topping
- 3 tablespoons nonalcoholic vanilla flavor
- 3 cups neutral-tasting high-heat oil
- 7 pounds seasonal berries

Directions:

Combine oat milk with apple cider vinegar and set aside for 2 minutes to curdle slightly.

In a large bowl, whisk together rice flour, corn flour, oat flour, arrowroot, flaxseed, sugar, baking powder, sea salt, and cinnamon.

Add oat milk mixture, vanilla, maple syrup, and oil to mixture. Whisk to incorporate until uniform.

Heat waffle iron. Pour ½ cup batter onto hot waffle iron. Close lid and cook until golden brown on a number-4 setting, about 3 to 4 minutes. Waffle size will vary depending on size of waffle iron.

Serve warm. Top with berries when serving and drizzle with additional maple syrup.



Nutritional Analysis:

Calories: 450 • Fat: 17 g • Saturated Fat: 2 g • % Calories from Fat: 32% • Cholesterol: 0 mg • Protein: 7 g • Carbohydrate: 70 g • Sugar: 16 g • Fiber: 7 g • Sodium: 466 mg • Calcium: 232 mg • Iron: 2 mg • Vitamin C: 37 mg • Beta-Carotene: 28 mcg • Vitamin E: 4 mg • *Information is per waffle.*



Inspired by Spork Foods