

Vegan Waffles and Coconut Yoghurt



Waffles are delicious at all times of the day but particularly on a leisurely Saturday morning. This vegan version ticked all the boxes in terms of flavour, crispiness and just all round enjoyment factor. Topped with homemade Mad Millie Coconut Yoghurt and a generous handful of strawberries, we highly recommend you give them a try.

INGREDIENTS

- 1 1/2 cups (210 g/7.4 oz) Flour
- 2 Tbsp Sugar
- 2 tsp Baking powder
- 1 1/3 cups (333 mL/11 fl oz) Unsweetened plant based milk
- 3 Tbsp Sunflower Oil
- Pinch Salt
- 1 cup Mad Millie Coconut Yoghurt
- 1 cup Strawberries chopped
- Maple syrup, to serve
- Fresh mint, to serve

METHOD

1. Preheat waffle maker according to instructions. Preheat the oven on a low temperature to keep the waffles warm.
2. Combine all ingredients and mix until it's nice and smooth. We recommend using a whisk to make sure you get rid of any flour lumps.
3. Spray the waffle make with cooking spray to prevent sticking. Ladle 1/2 cup of waffle mixture into the hot waffle maker and close the lid. Cook as per waffle maker instructions.

4. As each waffle is cooked place it directly on the wire rack in the oven to prevent it going soggy.

5. Serve with homemade Mad Millie Coconut Yoghurt, chopped strawberries, a generous drizzle of maple syrup and a garnish of fresh mint.