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**Oat Waffles** 

(For 4 - 6 Servings)

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

#### **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