



Crispy & Fluffy Vegan Mini Waffles

Description

These delightful vegan mini waffles are crispy on the outside, fluffy on the inside, and incredibly easy to make. Perfect for breakfast, brunch, or a fun snack, they pair wonderfully with your favorite toppings!

Ingredients:

- 1 ¼ cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 tablespoon sugar or maple syrup
- 1 cup unsweetened plant-based milk (such as almond, soy, or oat)

- 1 tablespoon apple cider vinegar (or lemon juice)
- 2 tablespoons melted coconut oil or vegan butter
- 1 teaspoon vanilla extract
- Cooking spray or additional oil for the waffle iron

Instructions:

1. **Preheat the waffle iron:** Set your waffle maker to medium heat and lightly grease it with cooking spray or a brush of oil.
2. **Mix the dry ingredients:** In a large bowl, whisk together the flour, baking powder, baking soda, salt, and sugar.
3. **Prepare the buttermilk:** In a separate bowl, combine the plant-based milk and apple cider vinegar. Let it sit for 5 minutes to create a vegan buttermilk substitute.
4. **Combine wet ingredients:** Add the melted coconut oil (or vegan butter) and vanilla extract to the buttermilk mixture.
5. **Make the batter:** Slowly pour the wet ingredients into the dry ingredients, whisking gently until just combined. Avoid overmixing to keep the waffles light and fluffy.
6. **Cook the waffles:** Pour about 2 tablespoons of batter into each section of the mini waffle iron. Close the lid and cook for 3-5 minutes, or until golden brown and crispy.
7. **Serve:** Remove the waffles from the iron and repeat with the remaining batter. Serve warm with your favorite toppings like maple syrup, fresh fruit, or dairy-free whipped cream.