**vegan blender waffles**

*These Vegan Blender Waffles are healthy, hearty, and made with only 7 plant-based ingredients! A no-fuss weekend breakfast that’s also great for meal prep.*

INGREDIENTS

* 1 ¼ cup Unsweetened Almond Milk
* 1 tbsp Apple Cider Vinegar
* 2 tbsp Maple Syrup
* 2 cup One Degree Organics [Sprouted Rolled Oats](https://onedegreeorganics.com/products/organic-sprouted-rolled-oats-us/?utm_source=frommybowl&utm_medium=blog&utm_campaign=odo_2019&utm_content=recipe1), divided
* ¾ cup Blanched Almond Flour
* 1 tsp Baking Soda
* 1 tsp Baking Powder
* 1 tsp Vanilla Extract (*Optional*)
* ½ tsp Sea Salt
* Toppings of Choice, for serving

**INSTRUCTIONS**

* Preheat your Waffle Iron and grease it, if necessary. Pour the almond milk into a large glass measuring cup, then add the apple cider vinegar and mix well. The vinegar will curdle the almond milk to form a vegan “buttermilk.” Set this aside while you prepare the dry ingredients.
* Add 1 1/2 cup of the rolled oats along with the almond flour, baking powder, baking soda, and sea salt to a high-speed blender. Blend on high for 20-30 seconds, until the oats have broken down to form a fine, fluffy flour. Pour the vegan “buttermilk” into the blender along with maple syrup and vanilla extract, then process until a smooth batter forms. Finally, add the remaining rolled oats to the blender and gently pulse the mixture to spread them throughout the batter.
* Pour 1/2 cup of batter into each waffle “segment” of your iron, then close and cook for 3-4 minutes; cook time will depend on the heat of your iron as well as your preference on doneness. Once the waffles have cooked according to your liking, carefully remove them from the waffle iron with a rubber spatula and transfer to a cooling rack. Repeat with the remaining batter.
* Serve warm, and top as desired. Leftovers can be stored in the freezer for up to two months and defrosted as needed.

**NOTES**

* I have not tested this recipe with any other flour substitutions
* Maple Syrup may be substituted with equal parts Coconut Sugar or Brown Sugar