

Chocolate Milk Waffles

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Ingredients

- 2 cups whole wheat flour
- 1 tablespoon sugar (evaporated cane juice or turbinado sugar is best)
- ½ teaspoon salt
- 3 teaspoons baking powder
- 2 cups chocolate milk; room temperature
- 1 egg; room temperature
- 2 teaspoons vanilla extract
- 6 tablespoons melted butter; cooled



Instructions

1. *Heat up the waffle maker
2. *Whisk together the flour, sugar, salt, and baking powder in a large bowl
3. *Slowly whisk in the milk, egg, and vanilla
4. *Whisk in the butter
5. *If the mixture is too thick you can add more milk, but this mixture is on the thicker side
6. *Butter or oil the heated waffle maker
7. *Pour batter into the waffle maker; amount will vary in size depending on the size of waffle maker
8. *Cook till golden brown

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/chocolate-milk-waffles/>