



## Cornbread Waffle

**AUTHOR:** RECIPE FROM [POUR WINE BAR & BISTRO](#) (SHARED WITH PERMISSION)

**TIME:** APPROX. 30 MINUTES

**CATEGORY:** BREAKFAST

## INGREDIENTS

- ½ cup [masa harina](#)
- ¼ cup fine/medium [ground cornmeal](#)
- ¼ cup gluten free [oat flour](#)
- 1 teaspoon baking powder
- ½ teaspoon [sea salt](#)
- 1 egg or vegan egg (1 tbsp [chia seeds](#) placed in 2.5 tbsp room temperature water for 10 minutes to “bloom” or gel)
- ¾ cup unsweetened almond milk
- 2 tablespoons [coconut oil](#), melted and slightly cooled
- 1 1/2 tablespoons [agave](#)

## INSTRUCTIONS

1. Preheat waffle maker to just over medium heat and grease if necessary.
2. Combine all the dry ingredients together in a large bowl.
3. In a small bowl, combine the almond milk, melted coconut oil, agave, and bloomed chia seed. Whisk together.
4. Combine the wet ingredients into the dry and whisk gently until just combined. Do not over-stir.

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5. Let sit batter sit for 7 minutes to allow it to thicken and become airy.
6. Scoop portion of the batter onto the hot waffle maker and gently spread around with a spatula or butter knife.
7. Cook until golden brown and serve immediately.

## Notes:

- Choose organic whenever possible to reap the full benefit of your food.

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