

# Food Babe's Goji Berry Waffles



Prep Time:	Cook Time:	Total Time:	Serves:
5 mins	5 mins	10 mins	1

<https://foodbabe.com/goji-berry-waffles-with-blueberry-coconut-compote>

## Ingredients:

- $\frac{3}{4}$  cup almond flour (nut allergy - use spelt flour)
- $\frac{1}{2}$  banana, mashed
- $\frac{1}{4}$  cup filtered water
- 1 teaspoon coconut oil
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder (Aluminum free)
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon sea salt
- 1 egg
- $\frac{1}{4}$  cup goji berry, dried

## Topping:

- $\frac{1}{2}$  cup blueberries, warm
- $\frac{1}{4}$  cup shredded coconut

## Instructions:

1. Combine all wet ingredients (banana, water, coconut oil, vanilla) in bowl and mix well
2. Add dry ingredients and mix until batter is well combined (do not over mix)
3. Pour batter into waffle maker
4. Allow waffle to cook at least 4 mins or until golden brown
5. Serve with blueberries warmed over stove and mixed with coconut

## Notes:

- If you don't want to use egg, please use 2 tablespoons ground flaxseed mixed with 3 tablespoons water.
- Please buy all organic ingredients if possible