

Pretty Pink Oat Waffles

SERVINGS

CO

COOKING TIME

10

5 min

Indulge in a breakfast delight with these pretty pink oat waffles, adding a vibrant and nutritious twist to your morning routine.

Ingredients

- 3 cups Quaker® Oat Flour
- 2 tsp baking powder
- 1 tsp baking soda
- 4 tbsp sugar
- 2 cups oat milk; unsweetened or buttermilk
- 1/2 cup beet juice or optional food color (4 drops)
- 4 eggs
- 4 tbsp oil; canola or vegetable
- 2 tsp vanilla extract
- Cinnamon (optional)
- Strawberries (optional)
- Raspberry (optional)
- Whipped cream (optional)

Cooking Instructions

- 1. Preheat the waffle iron.
- 2. Combine dry and wet ingredients into separate containers.
- 3. Slowly add dry ingredients to the wet and stir until well mixed and without large clumps.
- 4. Pour slightly less than 1/3 cup batter for each waffle onto the waffle iron.
- 5. Cook until golden.
- 6. Top the waffles with strawberries, raspberries, and whipped cream.