



Chocolate Chip banana waffles

Ingredients

- 2 cups gluten-free pancake mix (such as Cherrybrook Kitchen)
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- 1 large egg, room temperature
- 2 tablespoons vegetable oil
- 1½ cups rice milk
- 3 bananas: 1 mashed, 2 sliced diagonally (¼ inch thick)
- 1 tablespoon pure vanilla extract
- ½ cup mini chocolate chips

Toppings: chopped walnuts and hot fudge ice cream topping

Instructions

1. Preheat a Belgian waffle iron to medium-high heat.
2. In a large bowl, whisk together the gluten-free pancake mix, salt, and cinnamon.
3. Add the egg, vegetable oil, rice milk, mashed banana, and vanilla extract. Stir until just combined.
4. Fold in the mini chocolate chips gently.
5. Spray the waffle iron with nonstick cooking spray. Pour a heaping ⅓ cup of batter into each quarter of the waffle iron, spreading it to the edges.
6. Close the lid and cook until waffles are crisp and the steam stops, about 4 minutes. Repeat with remaining batter.
7. Serve waffles topped with banana slices, chopped walnuts, and a drizzle of hot fudge ice cream topping.