

Gluten Free Banana Cinnamon Waffles

¼ flaxseed (optional)
1 ¾ cup Bistro Blend
2 tablespoons sugar
1 ½ teaspoons baking powder
½ teaspoon ground cinnamon
¼ salt
1 ½ cups rice milk
3 tablespoons butter, melted
2 large eggs, lightly beaten
1 large ripe banana, mashed
Olive oil

1. Place flaxseeds in a blender and process until ground. Lightly spoon flours into dry measuring cups; level with a knife. Combine flaxseeds, flours and next 4 ingredients in a medium bowl, stirring with a whisk.
2. Combine milk, butter, and eggs, stirring with a whisk; add milk mixture to flour mixture, stirring until blended. Fold in mashed banana.
3. Preheat a waffle iron. Coat iron with oil. Spoon about ¼ cup batter per 4-inch waffle onto hot waffle iron, spreading batter to edges. Cook 3 to 4 minutes or until steaming stops; repeat procedure with remaining batter.