



Vegan Gingerbread Waffles

10-ingredient vegan waffles with all the flavor of a ginger cookie and the tenderness of a morning waffle.

PREP TIME: 10 minutes

COOK TIME: 20 minutes

TOTAL TIME: 30 minutes

Servings 4 (waffles)

Ingredients

- 1 ¼ cup whole-wheat pastry flour*
- ½ Tbsp baking powder
- ⅓ scant cup brown sugar
- 1 tsp cinnamon
- 1 tsp ginger
- ¼ cup pumpkin puree
- 1 batch flax egg (1 Tbsp flaxseed meal + 2 ½ Tbsp water)
- 1 scant cup unsweetened almond milk
- 2 Tbsp molasses
- 1 Tbsp avocado oil

Instructions

1. Preheat waffle iron. Prepare flax egg by combining water and flaxseed in a large bowl and letting rest for 5 minutes.
2. Add molasses, pumpkin puree, oil, brown sugar and whisk. Add almond milk and stir once more.
3. Add flour, baking powder and spices to a sifter and sift over wet ingredients. Stir until just combined. Ideally, let batter rest for 5 minutes before cooking.
4. Once preheated, generously spray the waffle iron with non-stick cooking spray and spoon about 1/2 cup of the batter onto the center of the iron and cook according to your machine's instructions. I like to set mine to the darkest setting so it gets extra crispy.
5. Once done, remove and place on cooling rack to let steam roll off and crisp up a bit. Serve warm with vegan butter (such as Earth Balance) and maple syrup, or whatever toppings you desire.

Notes: *If you don't have whole wheat pastry flour, I would recommend using 3/4 cup of unbleached all-purpose flour and 1/2 cup of whole wheat flour.

Nutrition (1 of 4 servings)

Serving: 1 waffles Calories: 270; Carbohydrates: 50 g; Protein: 4.6 g; Fat: 5.7 g; Trans Fat: 0 g; Cholesterol: 0 mg; Sodium: 55 mg; Fiber: 5.3 g; Sugar: 17 g

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