

Naked Belgian Waffle Recipe to Kick Off the Vegan Waffle Festivities

As mentioned in last month's News Bits and Bites, we are nearing the time for the second annual Vegan Waffle Party. And the best part is, you can live anywhere in the world and join in. Whether it is a party for one or a social gathering for twenty, for brunch or for dinner, you are invited to join in the festivities this Saturday, May 23rd by making vegan waffles (that would be egg-free and dairy-free; and if you are used to throwing bacon in it, try for a veggie version)! If you are leaning toward a social gathering, contact Dave Wheatner, the Waffle Party founder, and he will email you the Vegan Waffle Party Host Primer, with several vegan waffle cooking tips and recipes. You say the 23rd won't work for you? To avoid scheduling conflicts, Dave is inviting people to throw waffle parties anytime in May and June.

While the options for ingredients and topping your waffles are endless, Dave thought supplying the recipe for a basic, yet awesome Belgian waffle would help get those creative juices flowing and inspire many of you to heat up those waffle irons!

Naked Vegan Waffles

Makes 4 (7-inch) round Belgian waffles

Recipe by Dave of WaffleParty.com

A few visitors to waffleparty.com have asked for just a basic, easy neutral waffle recipe to accompany the more adventurous recipes. So without further fanfare, here is your very basic—but still very delicious—vegan waffle.

- 1 1/2 cups whole wheat flour
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 2 1/4 cups soymilk, nutmilk or ricemilk
- 1/4 cup canola oil
- 3 tablespoons brown sugar

Sift or whisk together the flour, baking powder, baking soda, and salt in a large bowl. Mix the soymilk, canola oil, and brown sugar in a medium bowl. Pour the soymilk mixture into the flour mixture and stir just until blended. Leave some small lumps in the batter, as over stirring may result in tough waffles. Cook on a waffle iron for 3 to 5 minutes, generously spraying both grills with oil before each waffle.

For more waffle-related recipes, see WaffleParty.com