

## Easy Freezin' Waffles (Gluten-Free)

### Ingredients:

- 1 cup brown rice flour
- 1 cup white rice flour
- 1 TBS. GF baking powder (easy to find in major natural foods stores)
- 1 TBS. sugar
- 1 TBS. cinnamon
- 1/2 tsp salt
- 3 large eggs (or substitute if desired)
- 1/2 cup of melted GFCF margarine or oil (I never said these were lowfat)
- 18.5 oz can of coconut milk
- 1 TBS. vanilla extract (pure and gluten free)

Mix the dry ingredients, and create a well in the middle. Combine the wet ingredients in a separate bowl, and pour into the well of the dry ingredients. Fold together, do not overmix. Cook according to your waffle maker's directions. Eat now, or if you wish to freeze, place them on paper towels (while you eat the other ones) to absorb any excess moisture while cooling. It is best to freeze them with wax paper separating each, but not totally necessary. Pop in the toaster or microwave for a quick breakfast.