

Long Livo

Gluten Free Red Velvet Waffles – Easy Breakfast Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 1/2 cups gluten-free flour blend
- [ ] 2 tbsp cocoa powder
- [ ] 1 tsp beet powder
- [ ] 2 tbsp sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup buttermilk (or dairy-free alternative)
- [ ] 2 large eggs
- [ ] 1/4 cup melted butter (or coconut oil)
- [ ] 1 tbsp lemon juice
- [ ] 2 tbsp maple syrup

Optional Topping

- [ ] Fresh strawberries, sliced
- [ ] Powdered sugar
- [ ] Whipped cream

Instructions

1. In a large bowl, whisk together the gluten-free flour, cocoa powder, beet powder, sugar, baking powder, baking soda, and salt.
2. In another bowl, combine the buttermilk, eggs, melted butter, lemon juice, and maple syrup; beat until smooth.
3. Pour the wet mixture into the dry ingredients and stir just until combined; a few lumps are fine. Let the batter rest for 5 minutes.
4. Pre-heat your waffle iron, lightly brush with oil, and pour about 1/3 cup of batter per waffle. Cook until the edges are crisp and the interior is fluffy, about 4-5 minutes.
5. Serve immediately, topping with fresh strawberries, a dusting of powdered sugar, and a dollop of whipped cream if desired.

Nutrition per serving

320 kcal Calories	**10 g** Protein	**38 g** Carbs	**13 g** Fat

Tips & notes

- If the batter seems too thick, add a splash more buttermilk; if too thin, sprinkle a bit more flour.
- Beet powder can stain; handle with gloves and clean surfaces promptly.
- For extra lift, separate the eggs and fold in beaten egg whites at the end.