

# WHOLE WHEAT CAROB CHIP WAFFLES

## Category

Breakfast treat

## Servings

6-8 waffles

## Prep Time

15 minutes

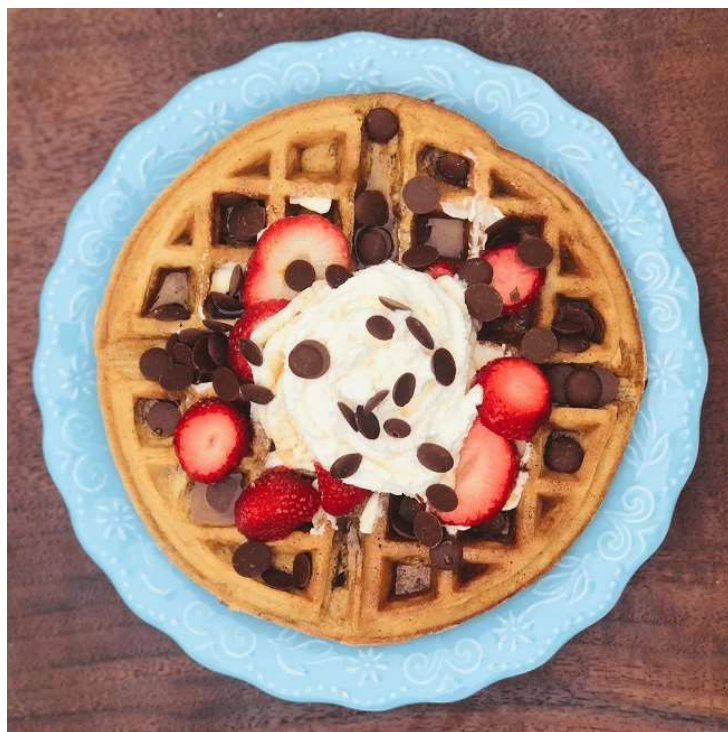
## Cook Time

30 minutes

## Author:

Missy J's

Treat yourself to our delicious Whole Wheat Carob Chip Waffles recipe - crispy, fluffy, and made with our unique Australian carob chips. Indulge guilt-free in this wholesome and delicious breakfast or brunch treat.



## Ingredients

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### Whole Wheat Carob Chip Waffles

2 cups whole wheat flour\*

1 tsp baking soda

1 tsp salt

3 tbsp coconut sugar

2 eggs

1/4 cup melted butter

1/4 cup melted coconut oil

1 tbsp vanilla

1 cup milk

1/2 cup yogurt\*

3/4 cup carob chips

### Notes

\*You can substitute all-purpose or gluten free flour for whole wheat flour.

\*You can substitute 1/2 cup sour cream or 1/4 cup buttermilk for yogurt.

### Directions

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### Whole Wheat Carob Chip Waffles

In a medium bowl, whisk the flour, baking soda, salt, and sugar together.

In a large separate bowl, mix together the eggs, melted butter, melted coconut oil, vanilla, milk, and yogurt.

Add your dry mixture to your wet mixture and stir until combined. It should be a smooth, thin batter.

Stir carob chips into batter and let rest for at least 5-10 mins. This will allow the whole wheat to absorb some of the liquid and will thicken the batter slightly.

While your batter rests, preheat your waffle maker.

When the waffle maker is hot and the batter has rested, give your batter a quick stir and then follow the instructions for your waffle maker. You will probably need about 1/4 - 1/2 cup of batter per waffle.

Cook until golden brown, be careful not to overcook, doing so will result in very dry waffles.

Top with your favorite toppings and enjoy!

## Recipe Note

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If you use all purpose flour or gluten free flour you may need to adjust the milk:

For all-purpose flour, start with 1/2 cup of milk and add a little at a time until you have a slightly thicker batter.

For gluten free flour, you might need to add a little more milk. Just be careful not to add too much, you want it to be similar to a pancake or cake batter.

You can always do a test waffle and add a little more milk or flour to your batter if necessary.

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