

Crisp Poorganic Waffles

Makes: 20-24 4 inch square waffles

- 3 eggs** Beat until fluffy (Use 2 if halving recipe)
- 3 ½ c. water or milk** (I prefer milk)
- ¾ c. coconut oil**
- 3 ½ c. white whole wheat flour** (4.c if you use all purpose)
- 1 tsp. salt**
- 2 T. sugar or honey**
- 3 T. scant baking powder**
- 1 t. vanilla**

Mix wet ingredients. Stir dry ingredients. Blend together and let sit a few minutes.

Brush hot waffle iron with light coat of oil. (I don't do this because my waffle iron is non-stick.)
Ladle on waffles. Cook fully to eat immediately.

To make for freezing and toasting later, cook 3 minutes each. Place on wire rack to cool. Then place rack in freezer to chill. Then stack up to freeze in Ziploc bags.