



Montana Gluten Free Processors

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## Apple Spice Gluten Free Waffles

### Ingredients:

2 cups Montana Gluten Free All Purpose Baking Mix

or Montana Gluten Free Waffle Pancake Mix

2 teaspoons ground cinnamon

1 teaspoon ground nutmeg

2 eggs

1½ cups milk

6 tablespoons butter, melted

1 cup unsweetened applesauce or chopped, peeled apple

### Directions:

Preheat waffle iron.

In a large bowl, combine dry ingredients – baking mix, cinnamon & nutmeg.

In another bowl, combine the eggs, milk and melted butter.

Add wet ingredients to dry ingredients; mix just into moistened.

Stir in applesauce.

Bake in preheated waffle iron according to manufacturer's directions until golden brown.

\*\* Can be made dairy free by substituting almond or soy milk for the milk in the recipe and substituting coconut oil for the butter.

*\*Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*