



TRIPLE R WAFFLES



INGREDIENTS:

WAFFLES

- 1 c of buttermilk pancake & waffle mix*
- 2 eggs
- 2 tbsp safflower oil
- $\frac{3}{4}$ c cold coconut milk
- $\frac{1}{2}$ tsp fresh lemon juice
- $\frac{1}{2}$ tsp ground cinnamon
- 3 tbsp Detroit Jam Co. Raspberry Rhubarb Rose Jam

TOPPINGS

- $\frac{1}{4}$ c maple syrup
- 2 tbsp Detroit Jam Co. Raspberry Rhubarb Rose Jam
- Fresh sliced strawberries
- Fresh mint leaves
- Whipped topping

* Recommended Product: Bob's Red Mill Buttermilk Pancake & Waffle Mix

PREPARATION:

- 1- Whisk the waffle ingredients together until well incorporated. Cook in a waffle iron. Plate when done. (Makes 2 waffles).
- 2- In a small saucepan, heat the jam and syrup together for about 2 minutes.
- 3- Spoon the sauce on top of each waffle. Add a dollop of whipped topping. Garnish with mint and strawberries.
- 4- Serve immediately & enjoy!

(PH) 800-731-5520, option 1
(FAX) 781-634-5520
(EM) info@culinarykisses.com
(WEB) www.culinarykisses.com