



Hazelnut Banana Waffle

Hazel nut lovers, does it get any better than this?

Chocolate-y hazel nut spread infused with banana and lightened with chia gel creates a very decadent dessert. You can make these waffles ahead of time and then pop them in the toaster to warm and “re-crisp” them before presenting your final course after dinner. We used a small 1 tablespoon cookie scoop with our favorite ice cream to top the waffles. A little warmed hazel nut spread and a few hazelnuts and banana slices for garnish and voila! Save room for dessert!

Ingredients

- 1 cup flour
- ½ tablespoon baking powder
- ½ teaspoon ground cinnamon
- 2 eggs (separated)
- 1 small smashed banana
- 3 tablespoons chia gel
- 1 cup milk (cows, almond, just not rice milk as it is too thin)
- 1/3 cup of your favorite hazelnut spread

In a measuring cup place the flour, cinnamon and the baking powder. Separate the egg yolks and whites into two bowls. With an electric mixer whip the egg whites to stiff peaks.

Cooking spray your waffle maker and pre-heat.

In the second bowl with the egg yolks, smash the banana and add the chia gel. Stir to combine and add the hazel nut spread and stir again. Add the flour combination and stir. Slowly stir in the milk. Next fold in the egg whites gently until almost fully incorporated.

Bake until steam no longer escapes about 3-5 minutes for a Belgian waffle maker. Our Belgian waffle maker made (9) 6 inch waffles. Of course yours may vary, depending on the size of your waffle maker. As the waffle batter is dark colored and contains banana, it is easy to under cook the waffle. Be sure to test the first waffle so you can adjust your timing and cook each one all the way through. This is just a precautionary note so be aware. Garnish and wow your audience with waffles for dessert!