



# Banana Bread Waffles

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Makes 5 servings  
Serving: 1 waffle  
Protein per serving: 0.3 g  
Calories per serving: 135

## Ingredients:

- 1/2 c Rice Dream, Original
- 1 tsp White Vinegar
- 90 g Taste Connections Multibaking Mix
- 1 tsp Cinnamon, ground
- 1/8 tsp Nutmeg, ground
- 1/2 tsp Baking Powder
- 1/2 tsp Baking Soda
- 1/2 tsp Salt, Table
- 1 banana(s), medium, fresh, peeled, mashed
- 1/2 tsp Vanilla Extract
- 1 TBSP Sugar, White Granulated
- 1 TBSP Butter, regular or unsalted, melted

## Directions:

1. Preheat waffle iron according to manufacturer's instructions. Combine the rice milk and vinegar in a measuring cup and lightly mix. Set aside to set.
2. Place all dry ingredients in a medium bowl and lightly whisk to combine. Add the mashed banana, sugar and vanilla to the dry ingredients and mix together using a fork or spatula. Slowly add the rice milk mixture to the banana mixture, using a whisk to combine. Finally add the melted butter and lightly mix.
3. Cook 1/4 cup batter at a time according to your waffle iron manufacturer's instructions.