FiveMonstersPaleo

Cran-Raspberry Waffles

Prep time **10 minutes**

Cook time **about 30 minutes**

Yield **about 8 servings**

Special tools needed **blender, fine mesh sieve, waffle iron**

Notes:

Serve these tart waffles with a sprinkling of cornstarch-free powdered sugar, sweetened whipped coconut cream, and a handful of fresh raspberries for ultimate deliciousness.

Ingredients

- 12 oz frozen raspberries, thawed
- 1 cup cranberry juice
- ¼ cup melted coconut oil
- 1 drop lemon essential oil or 1 tsp finely grated lemon zest
- 1 cup almond flour
- ¼ cup coconut flour
- ¼ cup tapioca starch
- ¼ cup coconut sugar, divided
- 1 egg
- ½ tsp salt
- ½ tsp baking soda
- ½ tsp baking powder
- 1 tsp lemon juice

Preparation

1. **Blend the raspberries and cranberry juice** together on high till smooth.
2. **Over a small bowl,** strain the raspberry mixture through a fine mesh sieve, pressing and stirring to separate all the deliciousness from the seeds.
3. **Measure out 1 ½ cups of the strained mixture for the batter** and reserve the rest for the sauce. Stir 2 T coconut sugar into the reserved sauce and set aside.
4. **Preheat the waffle iron** and whisk the measured raspberry mixture with the remaining ingredients.
5. **Drop 3-4 T batter onto the hot waffle iron and cook according to**

manufacturer's directions. I liket to use a 3-T cookie scoop for this.

6. **Drizzle the raspberry sauce** over the waffles and enjoy!