



Juana[®]



Waffles

GLUTEN FREE

Ingredients:

- 2 cups of **Juana[®]** corn meal
- 2 eggs
- 2 cups of milk
- ¼ cup of canola oil
- 1 teaspoon of baking soda
- 2 teaspoons of baking powder
- 1 teaspoon of white sugar
- ½ teaspoon of salt

Preparation:

1. In a bowl, mix the **Juana[®]** corn flour with the baking soda, baking powder, sugar, and salt. Set aside
2. In a separate bowl, add the eggs, milk, and oil. Beat using an electric mixer or a whisk until well combined.
3. Gradually incorporate the dry ingredients into the wet mixture and continue beating until all ingredients are fully integrated.
4. Pour the batter into a preheated and greased, waffle iron.
5. Cook according to the waffle iron's instructions or until the waffles are golden brown.
6. Serve with whipped cream and red berries, if desired.

Makes: 8 servings