

4 INGREDIENT BANANA OAT WAFFLES

Blend:

2 1/2 c. water

3 c. rolled oats

2 ripe bananas

1 tsp. salt (1 tsp. vanilla, opt)

Place waffles in a sprayed waffle iron for 7 minutes or until it's done.

I use two waffle irons when I do this, and I can make five square waffles at a time with this recipe. I usually serve this with a fruit topping that I make as well.

When I've been using this recipe with rolled oats, I find that it'll be pretty liquidy for about 1-3 minutes, but then it'll get thicker as the oats absorb the water.

If you try this recipe out, please tell me how it goes!

I'm going to try a different version of waffles maybe as early as next week. I want to try making waffles from soybeans. Although, it's recommended that I soak the soybeans the night before, the soybean waffles have a lighter color that has a little more eye appeal. These banana oat waffles were a little brown out of the waffle iron, but they tasted good.

For a little over two months, I've been making breakfasts in my home kitchen, and it's truly been a blessing cooking for others. Food service is a talent I want to continually cultivate to show my practical interest in the hearts and minds of others.

May serve with fruit sauce, natural peanut butter, almond butter, fruit, soy whipped cream, applesauce, jelly, maple syrup, scrambled tofu, homemade bread, vegan sausages.

~Franklin Morris

<http://opensourcevegan.com/2013/10/04/host-your-own-vegan-waffle-breakfast/>