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Barbara Bolotte's Gluten-Free PB&J Waffles

Waffle Ingredients:

1/2 cup almond flour
2 scoops BPI Sports Vanilla Caramel Whey-HD
1-1/2 tsp baking powder
3/4 tsp xanthan gum
3 egg whites
2 tbsp canola oil
1 cup almond milk

Jelly Ingredients:

1 cup blueberries
2 tbsp Stevia
Juice from 1/2 lemon

Waffle Directions:

1. Combine all dry ingredients in a large bowl. Slowly add wet ingredients while stirring.
2. Let mixture sit for at least 10 minutes.
3. Pour batter into waffle iron.

Jelly directions:

1. In a small saucepan, combine blueberries, lemon juice, and Stevia.
2. Cook on high heat until blueberries break down into a liquid.
3. Plate by smearing a tablespoon of natural peanut butter on the waffle. Drizzle with homemade jelly. Enjoy!