BANANA BREAD WAFFLES

INGREDIENTS

3-1/2 cups almond flour
8 eggs
3/4 cup honey
2 speckled bananas (the riper the better!)
1/4 cup legal vanilla
2 Tbs. SCD yogurt
3 Tbs. soft butter
2 tsp. cinnamon
3/4 tsp. salt
3/4 tsp. baking soda
1/4 cup walnuts

DIRECTIONS

1. Blend all ingredients well in a blender.
2. Add a little more almond flour if needed to form a batter-like consistency.
3. Pour onto a heated, well-buttered waffle maker.
4. Cook for 2-3 minutes until golden brown and until waffles hold together well when removed.
5. Using two forks, carefully take the waffles out of the waffle maker and pile them onto a waiting plate or bowl.

Topping Ideas: Honey, walnuts, sliced bananas.

NOTE

Can be made into pancakes as well by using a pan or griddle.