



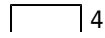
# Julie Zyromski

## Vegan Chocolate Waffles

Portions: 8 waffles

Preparation: 20 minutes

Cooking time: 25 minutes



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### Ingredients

- 2  $\frac{3}{4}$  cups (680 ml) all purpose flour
- $\frac{1}{4}$  cup (60 ml) extra brute cocoa powder
- $\frac{1}{2}$  cup (120 ml) granulated sugar
- 1 tablespoon (15 ml) baking powder
- $\frac{1}{2}$  tsp (3 ml) salt
- $\frac{1}{4}$  cup (60 ml) canola oil
- 1 tablespoon (15 ml) vanilla extract
- 2  $\frac{1}{2}$  cups ( 625 ml) soy milk

### Steps

1. In a large bowl, mix together the flour, the sugar, the baking powder, the cacao powder and the salt.
2. In the electric mixer bowl or in another one, pour the oil, the milk and the vanilla extract.
3. Add the dry ingredients over the wet ones and whip the ingredients until the dry ingredients are well incorporated.
4. Preheat your waffle maker on the "classic" mode.
5. Add about  $\frac{1}{2}$  cup of the batter by waffle and cook as recommended by the manufacturer) Keep warm. Repeat with the remaining batter.
6. Serve with fresh fruits, chocolate sauce or your favorite toppings!