

Maple Drizzled Pistachio & Avocado Waffle

serves 2–4

INGREDIENTS

WAFFLES

1 cup (120 g) buckwheat flour
½ cup (50 g) rolled oats
2 tsp. baking powder
¼ tsp. sea salt
1 egg
1¼ cups (300 ml) buttermilk
4 tbsp. melted butter
Canola oil for the waffle maker

TOPPINGS

5.5 oz. (150 g) cream cheese
1 ripe avocado
4 tbsp. chopped pistachios
5 tbsp. maple syrup

Waffles in bed can be just as romantic as a bouquet of roses: they're proof of willingness to jump up and head to the kitchen while letting the other sleep in.

Preheat the waffle maker and begin by making the batter.

Combine the flour, oats, baking powder, and salt in a bowl. In a different bowl, whisk the egg, buttermilk, and melted butter together.

Add the buttermilk mixture to the dry ingredients and mix well with a stick blender or food processor, until the dough is smooth and looks like pancake batter. Set aside.

Brush the waffle maker with oil once it is hot. Pour about 3–4 tablespoons of batter per waffle onto the iron and cook until golden brown. Cooking time will differ and depends on the waffle maker. Allow waffles to slightly cool before serving.

Spread the cream cheese onto the waffles and top with sliced avocado and chopped pistachios. Finish by generously drizzling over a spoonful of maple syrup.

Level Easy

Preparation time 20 min

Cooking time 15 min

16 BREAKFAST IN BED

