

Kolay Keto Chaffles

Easy 2-ingredient keto chaffles made with eggs and cheese. Perfect low-carb waffle alternative ready in 8 minutes. Crispy, cheesy, and versatile!

5 min

HAZIRLIK

8 min

PIRME

13 min

TOPLAM

2

PORSIYON

Easy

ZORLUK

Kolay Keto Chaffles

Malzemeler

- 1 egg
- 1 cup cheddar cheese

Yapılışı

- Prepare the mixture**

Preheat your waffle maker to medium-high heat for 3-4 minutes. Crack 1 large egg into a small bowl and whisk vigorously for 30 seconds until completely smooth and no streaks remain.
- Add 1/2 cup finely shredded mozzarella cheese to the beaten egg. Stir with a fork until the cheese is evenly distributed throughout the mixture and no clumps remain.
- Cook the chaffles**

Spray both plates of the preheated waffle maker lightly with cooking spray. Pour half the egg and cheese mixture into the center of the waffle maker, spreading it gently with a spoon to reach the edges.
- Close the waffle maker and cook for 3-4 minutes until steam stops rising and the chaffle is golden brown and crispy on the outside.
- Carefully remove the chaffle using a fork or silicone spatula and place it on a wire cooling rack. Repeat the cooking process with the remaining mixture to make the second chaffle.
- Cool the chaffles on the wire rack for 2-3 minutes to achieve maximum crispiness before serving.

İpuçları

Use room temperature eggs for smoother mixing and more even cooking throughout the chaffle.

Finely shred your cheese rather than using pre-shredded varieties when possible - freshly grated cheese melts more evenly and creates better texture.

Preheat your waffle maker thoroughly before adding the mixture - this prevents sticking and ensures even browning.

Don't overfill the waffle maker - use just enough mixture to cover the surface, as the eggs will puff slightly during cooking.

Let chaffles cool on a wire rack for 2-3 minutes after cooking to maintain crispiness and prevent sogginess.

Spray the waffle plates lightly with cooking spray between each chaffle to prevent sticking, even with non-stick surfaces.

For extra crispy results, sprinkle a thin layer of cheese directly on the hot waffle plates before adding the egg mixture.

Cook until the steam stops rising from the waffle maker - this indicates the moisture has evaporated and the chaffle is properly set.