

Sar? Mercimekli Vegan Waffle

Fluffy vegan lentil waffles made with red lentils - crispy outside, tender inside. Perfect for breakfast with sweet or savory toppings.

15 min

HAZIRLIK

15 min

PI?IRME

30 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Sar? Mercimekli Vegan Waffle

Malzemeler

- 200 g raspberry
- 200 g blackberry
- 200 g blueberries
- 1 tsp five spice powder
- 1 cinnamon stick
- 280 g almond milk
- 60 g canola oil
- 2 tsp vanilla extract
- 3 tbsp agave syrup
- 220 g wheat flour
- 1 tbsp baking powder
- 150 g yellow lentil

Yap?l???

- 1 Prepare the lentils**

Rinse 200g red lentils under cold running water until the water runs clear. Place lentils in a medium saucepan with 500ml water and bring to a boil over high heat.
- 2** Reduce heat to medium-low and simmer for 15-20 minutes until lentils are completely soft and mushy, and most liquid is absorbed. Remove from heat and let cool for 10 minutes.
- 3 Make the batter**

In a large mixing bowl, whisk together 200g flour, 1 tsp baking powder, and a pinch of salt until evenly combined.
- 4** Transfer the cooled lentils to a blender and add 280g plant milk. Blend on high speed for 1-2 minutes until completely smooth with no lumps remaining.
- 5** Add 60g oil, 2 tsp vanilla extract, and 3 tbsp maple syrup to the lentil mixture. Blend for 30 seconds until fully incorporated.
- 6** Pour the lentil mixture into the flour mixture and stir with a wooden spoon until just combined - don't overmix. Let batter rest for 5 minutes while it thickens slightly.

- 7 **Cook the waffles**
Preheat your waffle iron to medium-high heat (about 200°C/400°F) for 5 minutes. Lightly brush or spray both plates with oil.
- 8 Pour 220g of batter into the center of the waffle iron, spreading it slightly toward the edges. Close the iron and cook for 4-5 minutes until the waffle is golden brown and crispy, and steam stops escaping.
- 9 Carefully remove the waffle using tongs or a fork and place on a wire rack to stay crispy. Repeat with remaining batter, re-oiling the iron between each waffle.
- 10 Serve immediately while warm, dusted with 150g powdered sugar and 1 tbsp additional maple syrup if desired.

?puçlar?

Cook lentils until completely soft and all liquid is absorbed - they should break apart easily when pressed with a fork.

Let the waffle iron preheat for at least 5 minutes before adding batter to ensure even browning and prevent sticking.

Use room temperature ingredients for better mixing and more consistent batter texture.

Don't overmix the batter - combine ingredients just until smooth to maintain light texture.

Test your waffle iron's readiness by dropping a small amount of water on the surface - it should sizzle and evaporate immediately.

Keep finished waffles warm in a 200°F oven on a wire rack while making subsequent batches.

For extra crispy waffles, cook until steam stops escaping from the waffle iron and they're golden brown.

Freeze individual waffles wrapped in plastic wrap, then store in freezer bags for easy single servings.