



Recipe Card

Almond Flour & Coconut Sweet Potato Waffles With Agave Siracha Sauce



Serves: 15



Cooking Time: 1 hour



Level: Easy



INGREDIENTS

Shortbread:

300 grams rice flour
100 grams sorghum flour
250 grams butter – room temperature
1 piece egg
1 piece egg yolk
1 1/2 tablespoons xanthan gum
100 grams walnuts

Syrup:

400 grams caster sugar
400 milliliters water
1/4 teaspoon nutmeg
1/2 piece lemon

PREPARATION

1. Heat the oven to 200C and line a baking tray with baking paper.
2. Fold the flours into the wet ingredients using a spatula and finish it with your hands. The dough should be easy to handle.
3. Arrange the shortbread onto a baking tray leaving the marked size up and bake for 25 minutes or until you get a golden color.
4. While the shortbread is in the oven baking you will have time to make the syrup. Pour water into a saucepan, add the sugar, lemon rind and nutmeg.
5. Cook on a low heat until the sugar dissolves and the syrup becomes a bit thicker. This will take approximately 10 minutes.
6. Once the shortbreads are baked, take them from the oven and pour half of the syrup over them. The other half cook for another 10 minutes or so, until it becomes thicker. Pour the rest of the syrup over the shortbread and enjoy them after an hour or so.