



Amaranth Porridge with Ginger and Cinnamon

 Serves: 1

 Cooking Time: 1 hour

 Level: Easy



INGREDIENTS

Waffle Batter

1.5 cups almond flour
1 tablespoon arrowroot powder
1/4 cup unsweetened shredded coconut
1/2 teaspoon baking soda
3/4 teaspoon sea salt
1/2 teaspoon cinnamon
2 eggs
1/4 cup vanilla almond milk (I used the light version by silk)
1 tablespoon raw honey (melt slightly to help mix in)
1 teaspoon pure vanilla extract
1.5 cups shredded sweet potato (wrap in tea towel and squeeze out any excess moisture)

Agave Siracha Sauce

2 tablespoons siracha
4 teaspoons agave nectar

PREPARATION

1. Preheat waffle iron to medium/high.
2. Begin by mixing the dry ingredients: almond flour, arrowroot powder, baking soda, salt, unsweetened coconut, and cinnamon. Set aside.
3. Now mix the wet ingredients: Eggs, almond milk, raw honey, and vanilla extract. Once whisked together add your dry ingredients and mix with a spatula until all ingredients have been combined. Now fold in the sweet potato.
4. Spray your waffle iron with cooking spray to prevent sticking. Add your batter to the iron spreading it evenly and let your waffle iron do the rest.
5. Repeat until all batter has been used.
6. Now mix the agave and siracha together to make the sauce and drizzle a spoonful over the top of your waffle.