

Healthy Homemade Cinnamon Waffles Recipe

Homemade Cinnamon Waffles

Make this version for healthier Homemade Cinnamon Waffles.



Waking up to fresh baked waffles on the weekend is a great way to start the day. Fresh rich coffee, juice, maybe some delicious crisp bacon. Do I have your taste bud's attention

now? Almost everyone loves a fresh baked waffle and it doesn't have to be difficult to make this treat. Try this recipe out soon and be ready to wake up to the thought of homemade cinnamon waffles any day of the week. Waffles might be the perfect family breakfast idea.



Health wise, this recipe leads the pack with the low amount of sugar and the addition of cinnamon. Cinnamon has many health benefits including, heart health, regulating sugar levels in the blood, improved brain function and cinnamon is a great source of antioxidants.

How do I Make These Delicious Waffles?

Ingredients

2 tsp cinnamon

2 cups of flour

1 tsp sea salt

4 tsp baking powder

1/4 cup melted butter

1 tablespoon white sugar

2 eggs

1.5 cups milk 1 and 1/2

1 tablespoon vanilla extract



Directions:

In a large bowl, mix together flour, salt, baking powder and

sugar, and set aside. Preheat the waffle iron ([affiliate link](#)) to the desired temperature.

warm the milk slightly

In a separate bowl beat the eggs, add the milk, melted butter and vanilla. Pour the milk mixture into the flour mixture.

Beat the batter until well blended.

Ladle the batter onto the pre heated waffle iron. Cook as directed until golden and crisp and serve immediately.

Extra waffles can be stored by wrapping them tightly in foil and freezing. To serve, warm in a toaster and serve.



Enjoy these waffles with a dollop of homemade strawberry freezer jam! 15 minute Strawberry Freezer Jam

Serves 4

Do you like having a print out of a recipe? Click the button to print out the recipe card for

Healthy Homemade Cinnamon Waffles



Healthy Homemade Cinnamon Waffles
2015-06-12 03:54:36



Serves 4

An easy to make, delicious waffle recipe with less sugar and butter than traditional recipes.

[Write a review](#)

[Save Recipe](#)

[Print](#)

Prep Time

20 min

Total Time

25 min

Prep Time

20 min

Total Time

25 min

Ingredients

1. 2 teaspoons cinnamon
2. 2 cups flour
3. 1 teaspoon sea salt
4. 4 teaspoons baking powder
5. 1 TBSP white sugar

6. 1and 1/2 cups milk, warmed
7. 2 eggs
8. 1/4 cup melted butter
9. 1 TBSP vanilla extract

Instructions

1. Mix all the dry ingredients together in one bowl. Set aside. Begin pre-heating the waffle iron.
2. Beat the eggs. Add the milk, melted butter and vanilla extract. Blend the dry ingredients into the egg/milk mixture.
3. Ladle onto the pre-heated waffle iron. Cook as directed until cooked through and crispy.
4. Enjoy with your favorite topping. Remember, cinnamon enhances the sweetness so you may need less of any syrup, jam or jelly that you like to top your waffle with.
5. Enjoy!

By Michelle Garman

Timber Creek Farm <https://www.timbercreekfarmer.com/>

Affiliate link: the following is an affiliate This means if you decide to purchase this item, I would receive a small compensation from Amazon.com. This in no way affects the price you pay, but I am required to let you know this fact.



Hamilton Beach Non-Stick Be...Shop on Amazon