



Gluten Free Pizza Waffles

By Ashley McLaughlin. From the [Craftsy Blog](#), via Pinterest

Yields: (2) 5-6 inch Belgium waffles

Ingredients:

- 3/4 cup quinoa flour (see recipe note below)
- 1/4 cup almond meal
- 3 tablespoons sweet rice flour (see Amy's note below)
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1 large egg
- 1/2 cup + 1 tablespoon milk
- 1/4 cup full-fat ricotta cheese
- 2 tablespoons olive oil
- 1/4 teaspoon garlic powder granules
- 1/4 teaspoon dried oregano
- 1/4 cup grated Parmesan cheese
- 1/2 – 3/4 cup finely grated provolone or mozzarella cheese

1. Preheat your waffle iron to medium/medium-high heat.
2. Stir together quinoa flour, almond meal, sweet rice flour, salt, and baking powder in a medium sized bowl.
3. In another bowl whisk the egg. Then whisk in the milk, ricotta, oil, garlic and oregano.
4. Pour the wet into the dry and stir or whisk until fully incorporated. Stir in the Parmesan cheese.
5. Pour half the batter into the middle of your waffle iron and cook until golden brown and crisp. Repeat with the second waffle.
6. While the 2nd waffle cooks, preheat your oven to broil.
7. Place the waffles on a baking sheet. Spread a very light coating of sauce (too much and it will turn soft after broiling), then top with provolone and any other toppings desired. Broil for a few minutes until the cheese is bubbly.
8. Serve immediately with extra sauce for dipping on the side.

Recipe notes: Oat flour, millet flour, or buckwheat flour can be substituted for quinoa flour. There is no substitute for sweet rice flour (also known as glutinous rice flour) but it can be found at many natural food stores (check Bob's Red Mill brand and Ener-G) and very easily at Asian markets.

Amy's Note: I used oat flour and brown rice flour, and they turned out well. I'll find sweet rice flour one of these days and try that.