

Ingredients:

2 Eggs – size large

1 cup shredded cheese – can be any variety (we use Mozzarella)

¼ cup Almond flour – adds structure so it's a bit more like a bread substitute

½ teaspoon Baking powder – allows it to fluff up a bit more and not feel so dense

Mix ingredients into a batter, then pour on a hot waffle iron.

It only takes a few minutes to cook and can be frozen for later, (about 5 minutes depending on your waffle maker) making it perfect for meal prepping.

Using a mini waffle maker, you can make chaffles the perfect size to use in place of sandwich bread, burger buns and more!