

Perfect Low Carb Chaffles

These delightful low carb chaffles are the ultimate solution for a quick, satisfying meal. Crispy on the outside and fluffy on the inside, they make a perfect base for sweet or savory toppings.


10 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 large egg
- 1/2 cup shredded mozzarella cheese
- 1/4 cup almond flour
- 1/4 tsp baking powder
- Pinch of salt
- Optional: herbs or spices for flavor

Steps

- 1 Preheat your waffle maker according to the manufacturer's instructions.
- 2 In a mixing bowl, whisk together the egg, almond flour, baking powder, and salt until smooth.
- 3 Fold in the shredded mozzarella cheese until evenly combined.
- 4 Lightly spray the waffle maker with cooking spray.
- 5 Pour half of the batter into the center of the waffle maker, close the lid, and cook for 3-5 minutes until golden brown and crispy.
- 6 Carefully remove the chaffle and repeat with the remaining batter.
- 7 Serve warm with your choice of toppings such as avocado, sour cream, or sugar-free syrup.