



SWEET POTATO WAFFLES

This weeks recipe is delicious sweet potato disguised in a sweet, chewy crispy waffle courtesy of the local food blogger Morag Turnball ([@aveganfeed](#))

Serves 2-3

Ingredients:

2 cups/250g *sweet potato diced*

1 $\frac{1}{4}$ cups *organic unbleached self-raising flour*

1 $\frac{1}{4}$ cups *plant milk (almond, soy, coconut)*

2 tablespoons *raw sugar*

1 teaspoon *vanilla extract*

Method:

Steam or boil the sweet potato until well cooked, tender and easily mashable, about 10-15 minutes.

Once cooked, drain potatoes and rinse them under cold tap water to cool them down. Transfer to a bowl and mash or blend potatoes until smooth.

Add in the remaining ingredients and mix or whisk until well combined. Pour appropriate quantities of batter into your waffle iron and cook until golden brown.

Note:

Orange sweet potatoes were used with this recipe, although any sweet potato varieties are ok.

Maple Tahini Sauce

Ingredients:

1 ½ tablespoon *tahini*

1 ½ teaspoon *maple syrup*

Method:

Combine tahini and maple syrup in a bowl and mix well.
Pour over the waffles as you like.

Dairy Free | Vegan

To see more from Morag visit her [Instagram page here](#).