



Gluten Free Beet Waffle

<https://www.gracegoudie.com/all-recipes-blog/gluten-free-beet-waffle-recipe>

Serves: 4

INGREDIENTS:

Beet Waffle Batter:

- 1 cup + 1 tbsp butter
- 2 ¼ cups gluten free flour (I love using [cup4cup flour!](#))
- 2 tsp baking powder
- 1 tsp vanilla bean puree
- 2 tbsp sugar
- 1 cup milk
- 1 cup heavy cream
- 1 tbsp honey
- ¼ tsp salt
- 3 tbsp beet puree
- 3 tbsp beet juice

Raspberry & Rose Jam:

- 2 cups raspberries
- 2 drops rose water
- ¾ cup sugar
- 2 tsp lemon juice
- ¾ tsp [apple pectin](#)

Lemon Whipped Cream:

- 1 cup heavy cream
- 2 tbsp powdered sugar
- 1 tsp lemon juice
- 1 ea lemon zest
- 1/4 cup pistachios, toasted & crushed

DIRECTIONS:

For the Waffle:

1. Start by sifting the dry ingredients together and set aside.
2. Mix the honey, beet juice, beet puree, and vanilla together, set aside.

3. Heat the butter, until it is melted. Once melted, slowly temper the butter into the cream and milk mixture.
4. Mix the wet ingredients into the drys until the batter is smooth.
5. Depending on the size of your waffle iron, use about 1 cup batter for each waffle portion. Cook for 3-5 minutes.

For the Jam:

1. Mix the raspberries with half of the sugar and all of the lemon juice for 30 minutes. This will macerate the berries, and bring out all the natural juices.
2. Mix the remaining sugar with the pectin and set aside.
3. Heat the macerated raspberries on medium low heat until they are simmering and falling apart.
4. Take the raspberries off the heat and blend until smooth.
5. Pass the blended raspberries through a chinois or sieve, to remove the seeds.
6. Put the raspberries back in a pot and heat until they are simmering.
7. Add the pectin and sugar mixture to the berries. Whisk while on low heat and add the rose water.
8. Cool completely until the jam is set.

For the Whipped Cream:

1. Whip the cream to soft peaks. This can be done in a mixer or by hand.
2. Add the sugar, lemon juice and lemon zest and whip to stiff peaks.

To Assemble the Waffle:

1. **Prep the Ingredients:** Start by making the jam. While the jam is cooking, mix the waffle batter. Once the jam is done cooking and cooled, you may cook the waffle and whip the lemon cream.
2. **Assembling the dish:** Divide the cooked waffle into 4 pieces. Layer the waffle with the jam, alternating which sides you put the jam, this will allow the jam to drip out the sides. Sprinkle with the crushed pistachios and top with a dollop of lemon whipped cream.