



Strawberry Oat Waffles

Ingredients

- 2 cups of MASECA® Yellow corn masa flour
- 1 ½ cups of old-fashioned rolled oats
- 3 tablespoons of sugar
- 3 teaspoons of baking powder
- 1 teaspoon of baking soda
- 1 teaspoon of salt
- 1 teaspoon of ground cinnamon
- 2 ½ cups of whole milk
- 4 large eggs
- 6 tablespoons of melted butter
- 1 teaspoon of vanilla extract
- 1 ½ cup of fresh strawberries, diced small
- 2 tablespoons of MASECA® Yellow corn masa flour (for tossing with strawberries)
- Honey for serving

Preparation

1. Add rolled oats to a blender and pulse a few times until they resemble coarse flour.
2. Whisk together Maseca Amarillo, ground oats, sugar, baking powder, baking soda, salt, and cinnamon in a large bowl.
3. Whisk milk, eggs, melted butter, and vanilla in a separate large bowl.
4. Pour wet ingredients into dry ingredients and mix gently. Do not overmix. Let batter rest 5–7 minutes so the Maseca hydrates.
5. Toss diced strawberries with 2 tablespoons Maseca Amarillo. (This will prevent the strawberries from sinking). Fold in strawberries gently with a spatula.
6. Preheat waffle iron and grease lightly according to manufacturer's instructions. Scoop batter in and cook until golden and crisp on the outside.
7. Drizzle with honey and serve.

Serves 6 waffles