

Chocolate Avocado Oil Waffles

I am a big fan of brunch. It's meant to be all the things I love in life: delicious food, great company, and an excuse to drink during the day (in the morning even!) without judgment.

On a weekend trip recently, I had an amazing brunch with friends, and there were a lot of standouts, but my favorite was something different from the usual brunch fare: chocolate waffles.

As I was eating them, I knew I would have to make them myself when I got home, and that's exactly what I did.

Now, waffles are not difficult, but a couple things make them stand out, besides being chocolate of course. First, separating the eggs is a big pain, I know. But it also makes a difference in how light and airy your waffles are. And if you're going to the trouble of making them, why not do it right?

Another thing is something that took me a while to learn. If you're making more than one waffle, don't stack them! Stacking them steams them, which gives you soggy waffles. Get a big sheet pan or cookie sheet and lay them in an even layer so they can crisp up. If you have a cooling rack, even better.

In addition to cocoa powder, these waffles are made with Ava Jane's Kitchen extra-virgin avocado oil. It's not enough to overpower the waffles, but its flavor compliments the chocolate nicely. They aren't super sweet like you may expect with something like this, so top them with something sweet to round them out. I topped mine with cherries and whipped cream, but strawberries or raspberries would work nicely too. Or just eat them plain. Next time, I might try topping them with ice cream, because, well, that's the best way to eat a waffle, and if it's chocolate, there really can't be anything better.

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Makes 4-6 waffles

Ingredients:

- 2 room temperature eggs, separated
- 1 1/2 cups buttermilk
- 4 tablespoons Ava Jane's Kitchen extra-virgin avocado oil
- 3/4 cup all-purpose flour
- 1/4 cup unsweetened cocoa
- 2 tablespoons sugar
- 1 tablespoon cornstarch
- 1 teaspoon baking powder
- 1/2 teaspoons baking soda
- 1/4 teaspoon salt

Directions:

Beat the egg yolks, buttermilk, and oil in a large bowl until well combined. Mix the dry ingredients in a separate bowl.

Combine the wet and dry ingredients together, but don't mix too much.

Beat the egg whites with a whisk until peaks form. Fold them into the batter carefully.

Cook the waffles in your waffle iron according to the manufacturer's instructions. Let cool in single layer, and top with whatever your heart desires: whipped cream, fruit, syrup, or ice cream are suggestions.