



Makes 6 waffles
Preparation Time: 20 minutes
Cook Time: 10 minutes

INGREDIENTS:

4 apples, peeled and shredded
(3 cups)

6 pitted whole dates, chopped (1
cup)

¼ teaspoon ground cinnamon

1½ cups rolled oats

¾ cup unbleached all-purpose
flour

2 tablespoons pure cane sugar

1½ teaspoons baking powder

¼ teaspoon sea salt

1 cup unsweetened plant milk

¾ cup mashed cooked or canned
sweet potato

¼ cup aquafaba

1 tablespoon apple cider vinegar

1½ teaspoons grated fresh
ginger

Vegan Sweet Potato Waffles with Apple- Date Slaw

An easy apple and date fruit slaw takes these naturally sweet waffles to the next level. On busy mornings, heat leftover waffles in a 350°F toaster oven for 10 minutes. For tips on grating ginger like a pro, see [Ingredient IQ: Fresh Ginger](#).

By Darshana Thacker Wendel

- 1 To make apple-date slaw: In a medium bowl combine apples, dates, and ground cinnamon. Set aside.
- 2 To make waffles: In a food processor combine oats, flour, sugar, baking powder, and salt. Cover and pulse until well mixed. Add the next five ingredients (through ginger). Cover and pulse just until moistened (batter should be slightly lumpy). Transfer to a bowl.
- 3 Add batter to a preheated waffle baker according to manufacturer's directions. Close lid quickly; do not open until done. Bake 8 to 10 minutes. When done, use a wooden chopstick or silicone spoon handle to lift waffle off grid. Repeat with the remaining batter. Serve warm with apple-date slaw.