

# Nutter Butter Waffles

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## INGREDIENTS

- 4 eggs
- ½ C. almond or peanut butter
- 1 T. granulated Splenda®
- ½ tsp. baking powder
- Pinch sea salt
- 2 T. melted butter
- Cooking spray

## DIRECTIONS

1. Preheat waffle iron.
2. Place all ingredients in a blender, food processor or beat with electric mixer until blended. Batter will be very thin.
3. Spray waffle iron, fill waffle iron  $\frac{3}{4}$  full. Bake according to manufacturer directions approximately 1 ½ minutes or until light golden brown.

SERVINGS: 4

## TIP

Entire recipe makes approximately 8 standard size waffles.

## NUTRITION INFO

Calories — 302    Fat — 27 g    Protein — 13 g  
Carbs — 6 g    Fiber — 4 g    Net carbs — 2 g

Nutrition has been calculated using the MyFitnessPal recipe calculator.