



# Chaffles



## INGREDIENTS

8 Hy-Vee large eggs, beaten  
4 cups Hy-Vee shredded Cheddar cheese  
½ cup Full Circle almond flour  
4 tbsp Hy-Vee baking powder  
Hy-Vee onion and chive cream cheese spread, softened, for serving  
Hy-Vee bacon, crisp-cooked and crumbled, for serving  
Chives, chopped, for serving

## PREPARATION

- 1** Preheat oven to 200°. Place a wire rack on a large rimmed pan; set aside. Preheat waffle maker with lightly greased grids to medium heat.
- 2** Stir together eggs, Cheddar cheese, almond flour, and baking powder. Let rest for 5 minutes. Pour ½ cup batter evenly onto waffle maker grid; close and cook for 3 to 4 minutes or until golden. Transfer to prepared pan and keep warm in oven.
- 3** To serve, top with softened cream cheese spread, crumbled bacon, and chopped chives.

## NUTRITION FACTS

Calories: 350  
Total Fat: 27g  
Saturated Fat: 12g  
Trans Fat: .5g  
Cholesterol: 240mg

Sodium: 1260mg  
Carbohydrates: 7g  
Fiber: 1g  
Sugar: 1g  
Protein: 20g