



Keto Coffee Cake Chaffle

Keto Coffee Cake Chaffles are a delicious and fun breakfast option! We make these in the mini waffle maker or the griddle. You can even freeze them and thaw/toast when you're ready to eat! We topped it with a little frosting or whipped cream. Enjoy!

Keto Boss Babe added our easy cream cheese frosting on top.



Recipe:

For the Chaffle:

1 T Butter
1 Egg
½ tsp Vanilla
2 T Almond Flour
1 T Coconut Flour
⅛ tsp Baking Powder
1 T Monk Fruit

For the Crumble:

½ tsp Cinnamon
1 T Melted Butter
1 tsp Monk Fruit (or other sweetener)
1 T Chopped Pecans

Chaffle: Melt the butter in a bowl, mix in the egg and vanilla. Then mix in the rest of the ingredients for the chaffle.

Crumble: In another bowl with the melted butter for the crumble, add and mix the rest of the ingredients.

Pour half of the chaffle mix into your mini waffle maker or griddle.

Top with half of the crumble mixture.

Cook 5 minutes or until done.

Repeat with the other half of the ingredients!

Let the chaffle cool slightly before you spread the frosting on it.

The Keto Dad Tips and Tricks:

- This makes TWO pieces - the top and bottom!
- You can also make it in the griddle, like a muffin top!
- Frosting is optional - you can eat them plain, with butter, or frosting!

Calories: 391, Fat: 35g, Carbs: 8g, Fiber: 5g, (Net Carbs 3) Protein: 10g

SimpleFunKeto.com

Facebook: The Keto Dad Instagram: @theketodadlife YouTube: The Keto Dad