

# Cannellini Bean Waffles



**FOODSERVICE**

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**SERVING SIZE: 8**

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## Ingredients

- 1 1/2 cups All-Purpose Flour
- 1 tablespoon Baking Powder
- 1 teaspoon Sugar
- 1/2 teaspoon Sea Salt
- 15 1/2 ounces **Furmano's White Kidney Beans (Cannellini Beans)**, Drained
- 1 liquid cup Buttermilk
- 2 each Eggs
- 3 tablespoons Olive Oil

## In This Recipe



White Kidney Beans  
(Cannellini Beans) - 15.5 oz.



Low Sodium - All Natural  
White Kidney Beans  
(Cannellini Beans)

## Preparation

1. In a medium bowl combine flour, baking powder, sugar and salt and whisk together.
  2. In a food processor or blender, puree the beans, then add in buttermilk, oil, and eggs, puree until smooth.
  3. Whisk the wet mixture into the dry slowly to avoid lumps, let batter rest briefly.
  4. Cook waffles according to waffle maker instructions.
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