

Baked Buffalo Cauliflower Wings

Adapted From Recipe on: Gimmedelicious.com

Ingredients:

- 1 head of cauliflower cut into florets
- ½ cup plain plant milk
- ½ cup water
- ¾ cup all purpose flour
- 1 TBSP garlic powder
- 1 tsp cumin
- 1 tsp smoked paprika
- ¼ tsp salt
- ¼ tsp ground pepper
- 1 cup Frank's Hot Sauce

Directions:

1. Line baking sheet with silicone mat or grease well with oil. Preheat oven to 450 degrees.
2. Mix the milk, water, flour and spices in a medium bowl.
3. Dip the cauliflower into the batter several pieces at a time, shaking off excess batter. Lay them spread on prepared baking sheet.
4. Bake for 20-25 minutes flipping halfway through the time.
5. Once the cauliflower is golden and crispy, toss it with the Franks buffalo sauce in a large bowl. Toss to coat evenly.
6. Return the cauliflower to the baking sheet and bake another 20-25 minutes.
7. Serve in tacos, on a bed of greens, or dipping with your favorite vegan ranch.