



### **Buffalo Cauliflower**

3/4 cup all-purpose flour  
1 tsp paprika  
2 tsp garlic powder  
1 tsp salt

1/2 tsp pepper  
3/4 cup milk  
1 head cauliflower  
1/4 cup buffalo sauce  
2 tbsp coconut or vegetable oil  
1 tsp honey

Preheat oven to 450°F. Line a baking sheet with parchment paper. In a bowl, mix flour, paprika, garlic powder, salt, pepper, and milk until combined.

Cut cauliflower into florets (about 1 1/2 inches). Coat each piece in batter and arrange on the baking sheet.

Bake for 20 minutes, flipping halfway.