

Sourdough Waffles or Pancakes



240 grams Sourdough Discard

225 grams Buttermilk

120 grams Flour

15 grams Brown Sugar

1 Egg

1/4 cup Melted Butter

1/2 tsp Vanilla Extract

1/2 tsp Salt

1 tsp Baking Soda

- 1) In large bowl combine Sourdough, Buttermilk, Flour and Sugar. Cover bowl and allow to rest overnight at room temperature.
- 2) The next morning in a small bowl combine Egg, Melted Butter and Vanilla.
- 3) Combine Sourdough mixture with Egg mixture, then add Salt and Baking Soda, mix to combine.
- 4) Pour onto waffle iron, cook until brown & crisp. Repeat.

Note: Our family loves to top with peanut butter, or butter and one of our fruit syrups. Whip cream and fresh fruit are always good too!!